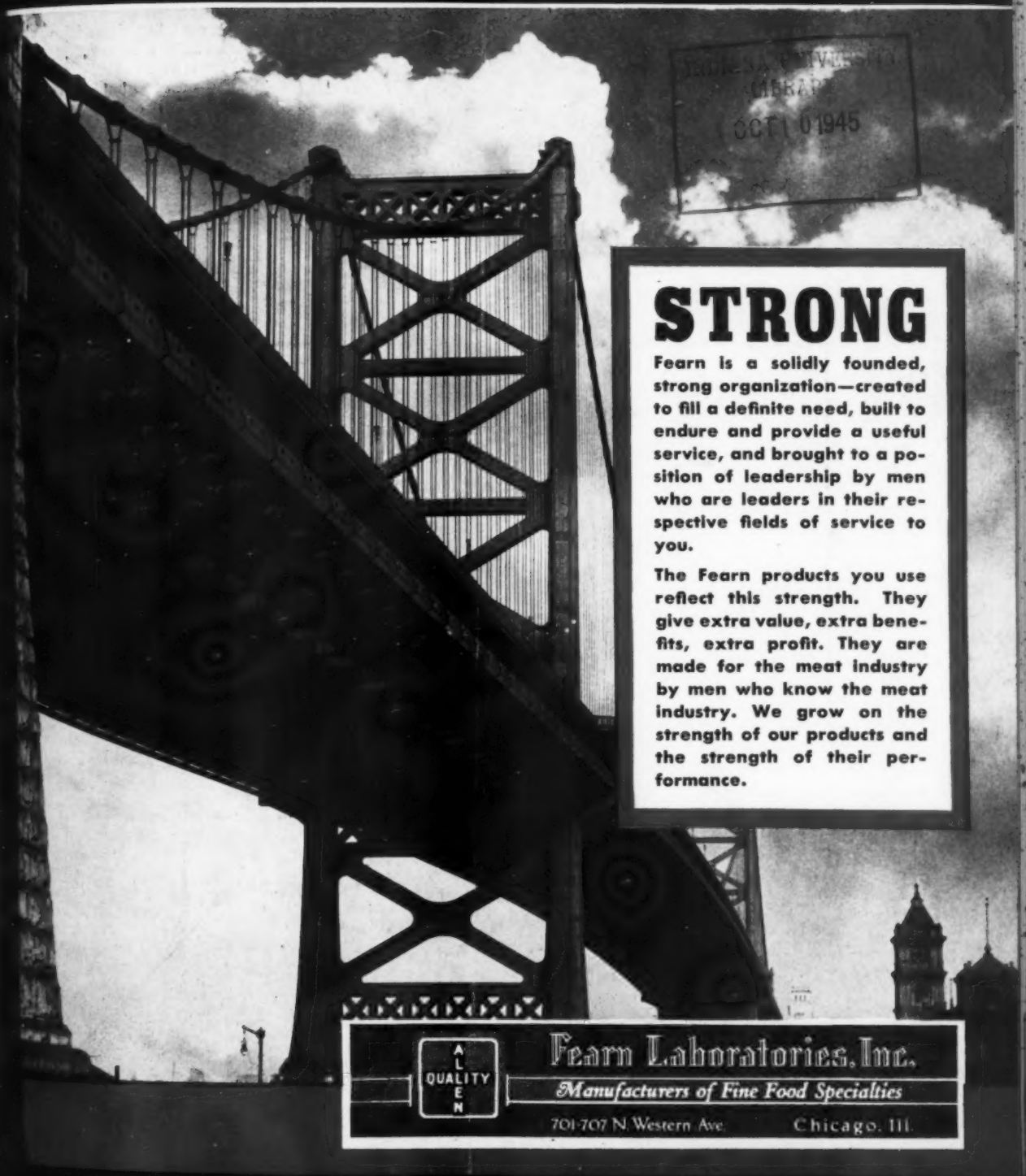
THE NATIONAL

PROVISIONER

OCTOBER 6 · 1945

ading Publication in the Meat Packing and Allied Industries Since 1891

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STRONG

Fearn is a solidly founded, strong organization—created to fill a definite need, built to endure and provide a useful service, and brought to a position of leadership by men who are leaders in their respective fields of service to you.

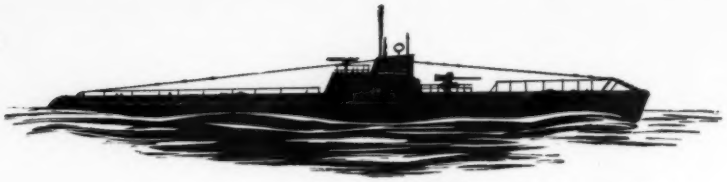
The Fearn products you use reflect this strength. They give extra value, extra benefits, extra profit. They are made for the meat industry by men who know the meat industry. We grow on the strength of our products and the strength of their performance.

ALLEN QUALITY

Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave. Chicago, Ill.



IT'S NOT WHAT *You See* ON THE SURFACE

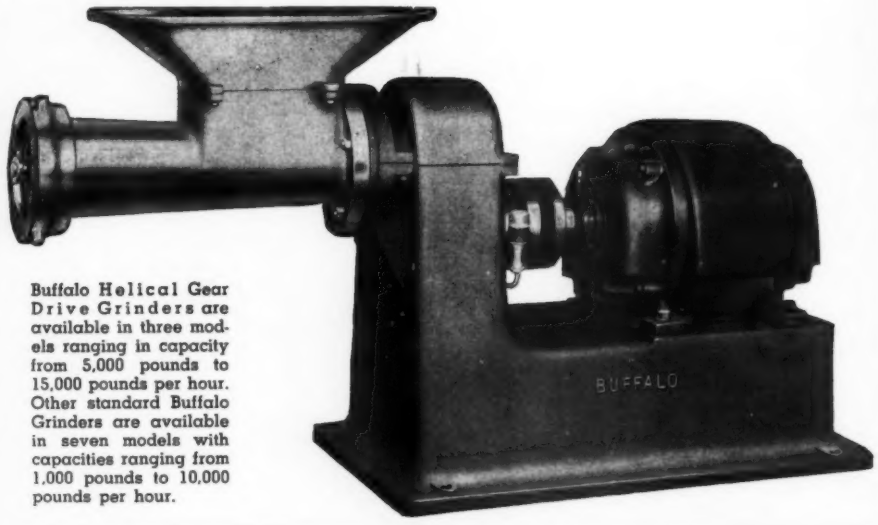
A submarine looks harmless enough when riding the surface of the water. But what a wicked instrument of war it can be when submerged!

Equally, buyers of sausage may be intrigued by the outward appearance of sausage products, but it's what is under the casing that attracts and holds customers! And a satisfied customer, who will return again and again because of the quality of your product, is a dividend-assuring asset.

And that's where the Buffalo Grinder comes in! Hundreds of sausage-making kitchens have proved that there is no mashing or burning of the meat where the Buffalo Grinder is used. Buffalo Grinders improve the keeping qualities of the product and assure that there is no chemical reaction to change the color of the meat or destroy the albumen. Clean, cool cutting, as a result of the engineered design of Buffalo Grinders, is assured, thus protecting the protein value of the ground meat. The quality of the finished product is not only improved but a uniform product is assured at all times!

Buffalo Grinders are compact, fast and smooth in operation and are built for a long life of efficient, low-cost service.

Write for a free copy of our Grinder Catalog today and any other Buffalo Sausage Making Machines in which you may be interested.



Buffalo Helical Gear Drive Grinders are available in three models ranging in capacity from 5,000 pounds to 15,000 pounds per hour. Other standard Buffalo Grinders are available in seven models with capacities ranging from 1,000 pounds to 10,000 pounds per hour.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

Buffalo

QUALITY SAUSAGE MAKING MACHINES

TRUCKER'S LUCK



Factory truck carrying 700 lb. load rammed against trucker's foot when he disobeyed safety rules and pulled instead of pushed. The blow gashed a hole in the leather of his shoe, might have smashed his toes. But the Lockrim* armor plate steel toe box in his Lehigh Safety Shoe saved him from injury. Every day such accidents convince workers that Lehighs give them "lucky toes." Lehighs give them more than luck. These safety shoes are **engineered to fit into industry.** There's a particular model for every type of job . . . for every floor condition. That's why safety-minded management more and more looks to Lehigh for authoritative aid when and wherever foot and underfoot problems occur. Why don't you?



FREE!

Pay envelope enclosure with ten similar case histories will convince any skeptic that safety shoes pay. No advertising. Send for sample or enough to cover your payroll.

*T. M. REG



THE NATIONAL
PROVISIONER

Volume 113 OCTOBER 6, 1945 Number 14

Table of Contents

Details of New Hog Skinning Knife....18
Farmers Delay Feeder Buying.....21
New Shortening—"Spic"—Makes Bow.20
MPR 469 Amendment Ends Abuses.....17
More Fat for Shortening.....17
Better Packages in the Offing.....32
Postpone Hide Amendment.....17
CIO Asks Wage Boost.....17
Merchandising Ideas 25
Plant Operation Pointers.....23
Up and Down the Meat Trail.....27
A Page of New Equipment.....39
Meat and Gravy.....62
Classified Advertising 61

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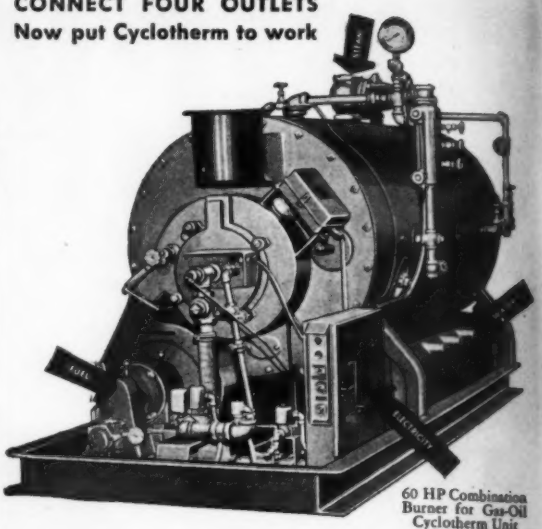
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CONNECT FOUR OUTLETS
Now put Cyclotherm to work



60 HP Combination Burner for Gas-Oil Cyclotherm Unit

Order your post-war Cyclotherm now

Cyclotherm Steam Generators are available to industry on a peacetime basis, *without priority for immediate delivery.*

With fuel restrictions lifted, you will want to modernize your power plant with a Cyclotherm Steam Generator.

Whatever your use of steam, the immediate answer is a completely assembled, packaged Cyclotherm unit.

Cyclotherm is emerging from the war with a veteran's reputation for delivering results under all kinds of service conditions. Thousands of Cyclotherm units have been in service throughout the world with the Army, Navy and Marine Corps.

Cyclotherm's record of service is your best guarantee of its builders' engineering "know-how" and the quality built into a Cyclotherm unit.

Cyclotherm units range from 10 HP to 200 HP. They are completely self-contained, automatic, oil or gas fired. They are designed on unique principles of combustion that give top efficiency and service while holding operating and maintenance costs to a minimum. This packaged steam generator will give you years of continuous, trouble-free, economical service.

Orders are being filled promptly.

CYCLOTHERM
STEAM GENERATOR

CYCLOTHERM CORPORATION, BOX 116
90 BROAD STREET, NEW YORK 4, N. Y.



Sage

This type of seasoning, so well known to all Americans in Sage Dressing and as a flavoring for sausage, is a perennial shrub about two feet high that grows largely in Southern Europe, principally on the Dalmatian Coast (Austria) and in Italy. A small amount is grown in Spain and Greece, generally on sunny mountain tops. The finest quality is the Austrian variety, which is due to the soil, climate and temperature of this part of the country lying along the Adriatic Sea. Only the leaves are picked and used for seasoning and medicinal purposes. When crude Sage is used in seasoning, the spice generally varies in flavor or strength, so our grandmothers had to use caution as well as call on their years of experience to get just the right amount of flavoring out of the ground leaves. However . . . . .

Cream of Spice Sage

has a standard and uniform strength, in fact, 1 ounce of Cream of Spice Sage replaces approximately 3 ounces of Crude Sage. The Stange patented process of natural spice extraction retains ALL the natural delicate flavor of true SAGE. This science of seasoning produces higher standards of spice flavor, new techniques of blending; and by standardizing the strength, purity and quality of flavor obtained from NATURAL spices and by utilizing ALL of the available flavoring substances, Stange has put FLAVOR CONTROL IN LARGE SCALE PRODUCTION UNDER LABORATORY CONTROL. Cream of Spice (C.O.S.) is nature's best, put in a form most suitable for use in your products.

Stange's
CREAM OF SPICE

• WM J. STANGE CO. •
2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS



when you think of Cinderella...



...you think of Prince Charming



when you think of *energy*...



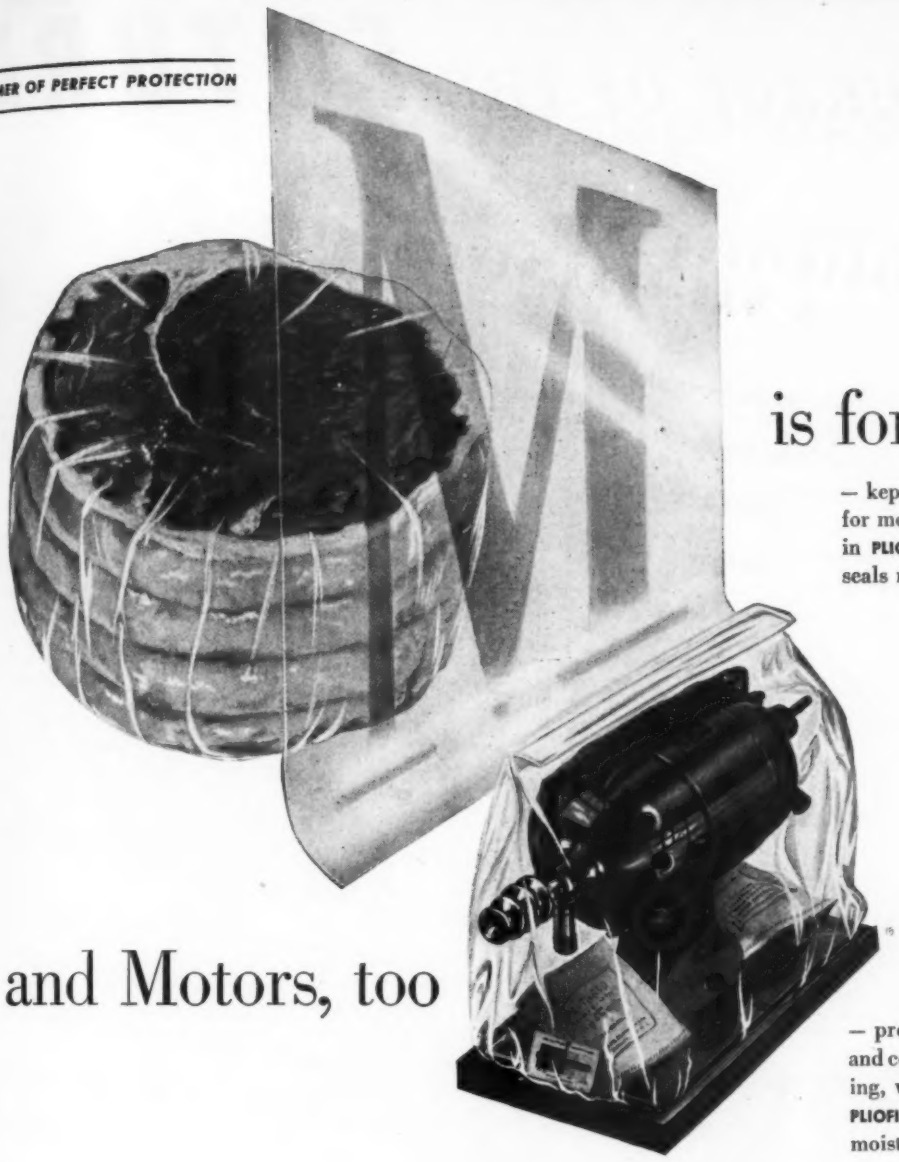
...think of dextrose sugar

THE STORY of Cinderella is known to everyone, and almost as well known is the story of dextrose. A recent survey showed that 8 out of 10 people can now identify dextrose... thanks to sustained educational advertising, almost everybody today knows that dextrose is food energy.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.

CERELOSE *is* dextrose

PRIMER OF PERFECT PROTECTION



is for Meat

— kept juicy and tender for months, quick-frozen in PLIOFILM — because it seals moisture *in!*

and Motors, too

— protected against rust and corrosion by packaging, with a desiccant, in PLIOFILM — because it seals moisture *out!*

THOSE quick-frozen cuts, hamburger and other specialties you're planning to market, will keep far better, and be far tastier, protected in PLIOFILM sheets or bags. ★ That's because this handy transparent packaging material is truly moistureproof. It seals juices in foods, prevents dehydration and "burning" in the freezer — just as it keeps machinery rust-free in the tropics. ★ It does this so well that, after Pearl Harbor, Goodyear's entire production of PLIOFILM went into only the most critical military packaging applications. ★ There's none available yet for everyday, commercial use, to keep moisture *in* or *out*, as you desire. ★ But it will be back and alert packers are designing their PLIOFILM packages now to win sales leadership with quality-protected products — both fresh and frozen. Goodyear, Chemical Products Division, Pliofilm Sales Dept., Akron 16, Ohio.

Pliofilm

A PRODUCT OF GOODYEAR RESEARCH

GOODYEAR
THE GREATEST NAME IN RUBBER

BUY VICTORY BONDS

Pliofilm—T.M. The Goodyear Tire & Rubber Company

THE PACKAGE OF THE **FUTURE**

THE PALLETIZED LOAD
A WAR-BORN DEVELOPMENT

In Postwar planning many large shippers will be turning to the Palletized Load, because of the experience gained in this war.

Designing shipping containers to fit a freight car and NOT to hold a given amount of goods was a critical problem which was solved militarily.

There is NO reason why industries cannot adopt this procedure when the contents "Fit the Container" — which Fits the Pallet — which Fits the Boxcar.

Prior to the Palletized method, it took 14 men a half a day to break material out of stowage and load a car, handling each container separately. Now one person on a fork truck can load the same car in less than 2 hours.

For large users — booklet on the Palletized Load, illustrated with official photographs.



SAVE GAIR WASTE

PAPER

ROBERT GAIR COMPANY, INC., NEW YORK • GAIR COMPANY CANADA LIMITED, TORONTO

Folding Cartons • Box Boards • Fibre and Corrugated Shipping Containers

Turnover depends on Eye Appeal!



MANY *good* products stay on the shelf because their attractive goodness or their visible quality is hidden from the eyes that do the buying. If you want to cut unprofitable shelf-sitting time to a minimum, send your product to market in revealing, modern dress—a clear, clean, inviting Anchorglass package!

Sales records show that consumers buy faster when it's in glass. Women everywhere know and want the honesty, the convenience and the protective safety of glass.

A crystal clear Anchorglass container plus a handsome, easy-to-use Anchor Cap—the best combination to speed turnover—will make your product a pleasure to use—and keep it good to the last bit.

Let our package engineers show you how to use Anchorglass packaging to best advantage in postwar markets.

Hear how Anchor Hocking is educating millions of your customers and retailers every week to the advantages of modern glass packaging—Tune in "Hobby Lobby" every Thursday evening, entire Coast-to-Coast Network, CBS.

Anchor
CONTAINERS and CAPS

PRODUCTS OF
ANCHOR HOCKING GLASS CORPORATION
LANCASTER, OHIO





When the Atomic Bomb hit Taylor's...

THE Atomic Bomb landed on American industry long before it devastated Hiroshima and Nagasaki. Maybe it hit you harder than it hit us. All we know is that here at Taylor Instrument, it had an impact not only on our own organization, but on our suppliers and our customers. Here is what happened:

On a spring day in 1943, the War Department called us in to ask us if we would assume the responsibilities of prime contractor on process control instrumentation for the Kellex Corporation for a secret project called the "Manhattan District." As everybody knows now, this was the Oak Ridge Atomic Bomb Project.

We were already supplying instruments to eleven major branches of the armed forces. Commitments to the super-critical synthetic rubber, 100-octane gasoline and chemical industries programs imposed heavy responsibilites. On top of this, war industries' needs were increasing. Materials were scarce and manpower scarcer. But we were told this was an opportunity to help shorten the war. So of course there could be but one answer.

Our responsibilities included the development, design and production — in unprecedented quantities — of a score of new types of instruments, involving new principles, and closer operating tolerances than had ever before been required of process control instruments. In addition, we were asked to loan a number of our top engineers and technicians to the project.

Our production schedules had to be overhauled. Directives over-rode high-rated war orders. Civilian orders stood at the far end of the line. But the problems were solved, because thousands of people in our plants and in those of our subcontractors devoted their whole time to the project to the extent of seven days a week, month after month.

Naturally, we're proud of the way our organization came through. But we're proud too of our many, many customers who showed patience and understanding in the face of temporary delays in delivery for which we could only offer phoney-sounding excuses. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. *Taylor Instruments mean "Accuracy First."*

RUJAK

Are you headed in the right direction?

Are you headed toward greater profits with Rujak Slaughtering equipment? Rujak engineers have scientifically designed all Rujak equipment with four essential requirements in mind:

1. *Compactness,* Rujak Slaughtering equipment is designed to require minimum floor space in your plant.

2. *Long Life,* Rujak Slaughtering equipment is built of the best obtainable materials to insure long, trouble free life.

3. *Ease of operation,* Rujak Slaughtering equipment is engineered for complete ease of operation to save you man hours in production.

4. *Efficient performance,* Rujak Slaughtering equipment is efficient and economical.

So consider the advantages Rujak offers when buying new or replacement equipment for your slaughtering department. Write us now for complete information on the Rujak Line.



THE JOHN J. **DUPPS** COMPANY
AMERICAN BUILDING, CINCINNATI 2, OHIO



Is your container dated "Button-Shoe" era?

ARE YOU selling an improved product in a "button-shoe" era package?

This is something to think about.

Your product is better today than it was years ago. For, like most progressive manufacturers, you've improved it over the years. And now that the war is over you may be considering further improvements. BUT—

Will your container do the job?

In the competitive days ahead, will your package match your product improvements? Is it economical and efficient? Is it interesting enough to make people point to it and say, "I want *that* one"?

This is the time to plan your postwar packaging. Why not get the latest packaging information *now*?

We're here to help you

We believe we have the answer to your packaging problems. We're ready to devise new eye-appealing containers that will go to bat for you economically and efficiently.

Our past experience will aid you with *your* packaging problems.

We can help you, as we've helped others. Just ask our representative or write us direct.

AMERICAN CAN COMPANY

230 PARK AVENUE CANCO *NEW YORK 17, N. Y.*

World's Largest Manufacturers of Fibre and Metal Containers

Yes Sir! Anyway You Look at it...



MEYERCORD TRUCK DECALS will do a lasting low-cost advertising job!

Utilize the *free* advertising space on the tops, sidepanels, visors, backs and cab doors of *your* trucks...with weather-tested Meyercord Truck Decals. They're durable, washable, easily applied.

This modern method of truck decoration and lettering is economical to use for a dozen trucks or a thousand! Products, trademarks, slogans can be reproduced in any size, color or design at a fraction of handpainting time and cost. Overnight speed of application of Meyercord Truck Decals keeps your trucks "on the street". Investigate this modern method of truck decoration...for your new fleet. Designing service free. Please address all your inquiries to Department 38-10.

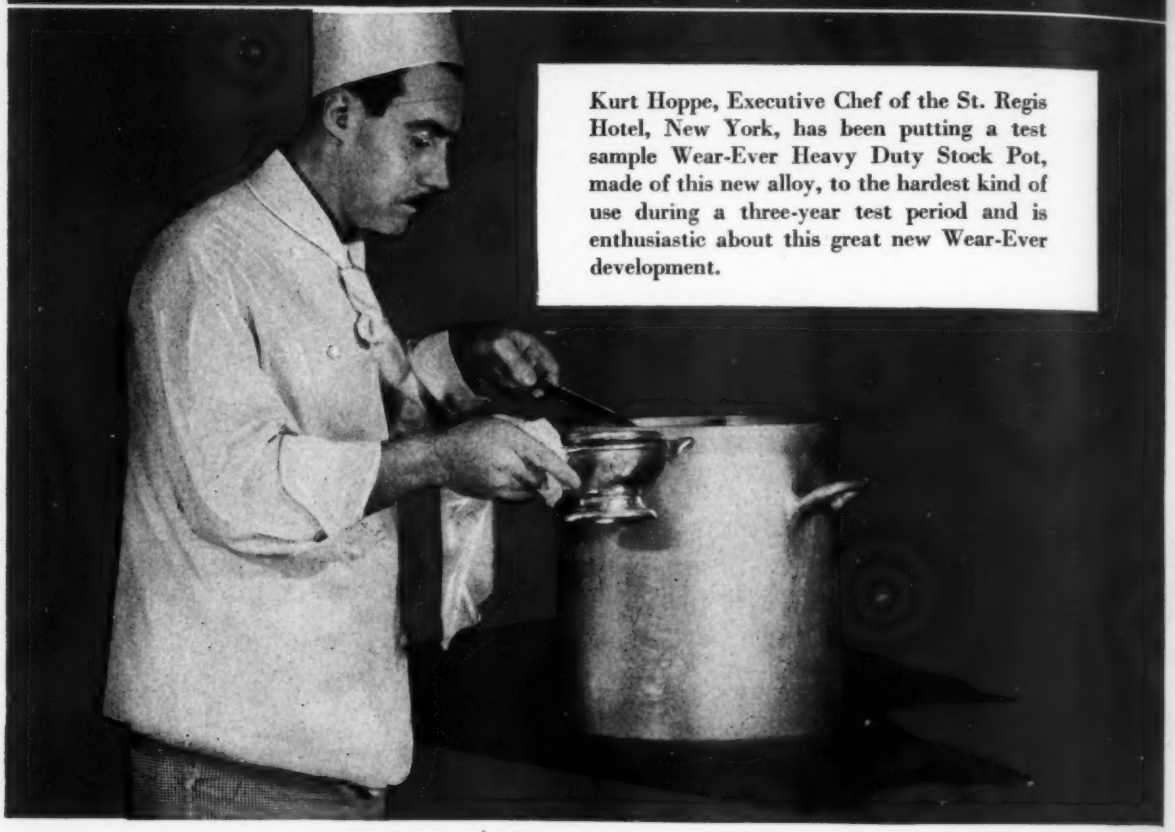
FREE! TRUCK VISUALIZER

Contains helpful hints on lettering, decorating; with outline diagrams for experimental designing of many body types—from panel deliveries to vans and tank trucks. Send for your free copy... TODAY!



THE MEYERCORD CO., 5323 WEST LAKE STREET • CHICAGO 44, ILLINOIS

Sensationally Hard Alloy for



Kurt Hoppe, Executive Chef of the St. Regis Hotel, New York, has been putting a test sample Wear-Ever Heavy Duty Stock Pot, made of this new alloy, to the hardest kind of use during a three-year test period and is enthusiastic about this great new Wear-Ever development.

CHECK THESE SENSATIONAL NEW ADVANTAGES

TOUGH . . . HARD!

This extremely hard aluminum alloy, never before possible in cooking utensils, brings amazing resistance to denting, gouging and scratching.

NEW EASE OF CLEANING!

The SMOOTHARD finish, extreme toughness, and resistance to corrosion, mean that *even higher standards of cleanliness* are easily maintained.

STRENGTH!

New Wear-Ever utensils will retain their shape under the hardest, constant, normal usage.

DENSE SURFACE!

Famous SMOOTHARD finish on the new alloy helps keep utensils new looking longer.

new Wear-Ever Equipment!

Here's what you've been waiting for! New Wear-Ever equipment will be made from an amazingly strong aluminum alloy . . . harder than any previously used in cooking equipment!

The ultimate in Cooking Equipment!

FIRST OF ALL, aluminum is naturally *friendly* to food. It's the very nature of aluminum to protect flavor, color, and the wholesomeness of food. That's why chemists use it to protect the purity even of distilled water!

SECOND, aluminum conducts heat quickly, diffuses it thoroughly . . . naturally. Thus it *avoids* hot spots that cause scorching and burning. That's why milk can be boiled *at low heat* down to one-fourth its volume *without scorching!*

NOW . . . add to these naturally superior qualities the advantages that the new, hard alloy imparts to Wear-Ever aluminum equipment . . . *and you get the very ultimate in cooking utensils* . . . from the smallest saucepan to the largest steam jacketed kettle.

DESIGN ADVANTAGES

With all these go the *functional* improvements in Wear-Ever *design*, the result of extensive research to produce the finest, most efficient, longest lasting aluminum cooking equipment ever built. Each piece is carefully engineered to do its job better, longer. More generously rounded corners mean even easier cleaning. Sturdy, finger-fitting, easy-to-grip handles mean comfortable use. The famous SMOOTHARD finish *endures*.

This new Wear-Ever is the sum total of almost 50 years' experience in making the best aluminum cooking equipment possible to produce.

A NEW MILESTONE IN ECONOMY

Wear-Ever aluminum equipment has always had a reputation for long-lasting economy. *Many utensils and kettles have been in constant service for more than 25 years!* Think then what this new, hard alloy means in terms of long, efficient service. . . at previously unheard of low cost per year! And Wear-Ever makes an extensive line of equipment for cooking and baking and food handling.

We believe you'll agree that Wear-Ever equipment will prove most economical to own regardless of first cost.

Plan *now* to meet your needs with this new, greatly improved Wear-Ever. Write us about your requirements. The Aluminum Cooking Utensil Co., 410 Wear-Ever Building, New Kensington, Pa.

Made of the metal that cooks best . . . easy to clean

WEAR•EVER
ALUMINUM

WEAR-EVER TAC ALUMINUM UCO TRADE MARK REG. U.S. PAT. OFF.

COPYRIGHT 1945, THE ALUMINUM COOKING UTENSIL COMPANY, NEW KENSINGTON, PENNSYLVANIA



For appetizing appearance use Armour's Sheep and Hog Casings

The careful selection and grading . . . the scientific inspection of Armour's Sheep and Hog Casings assure uniformity in strength, in texture, in size and shape. This means the use of these fine casings will reduce your breakage to the minimum, yet give your sausages that plump, well-filled appearance and preserve the delicate flavor that increases sales appeal.

Your nearest Armour Branch or Plant will give the utmost assistance in providing you with these fine, natural casings within the limits of the available supply. Call your Armour Branch or Plant today.

ARMOUR and Company

Delay Revocation of Optional Hide Prices

The Office of Price Administration has postponed until October 6 the effective date of its revocation of optional maximum prices for cattle hides which previously were scheduled for revocation as of September 25. This action was taken through Amendment 14 to RPS 9 and became effective October 2. The change, however, does not affect other provisions of last week's Amendment 13 relating to brokerage on resales.

Amendment 13 revoked the optional prices (Table II of the price schedule) as of September 25. These prices, designed to encourage production of certain types of leather needed for the war effort, were no longer necessary after WPB eliminated its restrictions on the use of cattle hides and skins.

However, revocation of the incentive prices was unavoidably delayed beyond the start of WPB's current allocation period. Consequently, packers who did not immediately contract for sale of hides cured under Table II weights and specifications would have to re-sort their packs for sale under the regular prices, while packers who happened to sell their entire output early in the allocation period were able to dispose of their hides at Table II prices.

To correct this inequity, the amendment permits contracts to be entered into at Table II prices until October 6, instead of September 25. It also provides that deliveries may be made at those prices until January 4, 1946, instead of December 24, 1945.

CIO ASKS PAY BOOST

Lewis J. Clark, president of the United Packinghouse Workers of America (CIO), announced last weekend that his organization is submitting demands for a wage increase of 25c an hour to the packing industry. Clark charged that packinghouse wage levels are below those of most basic mass production industries in the country. He stated that the take-home pay of packinghouse employes has declined substantially as a result of the elimination of overtime.

His claims were contested by several of the larger packing companies who reported that employes had suffered no reduction in working hours. These packers said that work in all departments was averaging from 48 to 52 hours a week, considerably above the 36 hours per week guaranteed to employes. Most Chicago meat plants are still very short of help and would like to obtain more, or to carry on their operations for longer hours.

LATE NEWS FLASHES

Meat rationing may end on November 1, according to latest Washington reports. The officials of OPA and the Department of Agriculture have resumed conferences on early termination of rationing. It is understood that the decline in civilian purchasing power, partially due to the current wave of strikes, has resulted in reduction in demand for meat. Officials of the Department of Agriculture believe that some families, uncertain over their future earnings, already are counting their food pennies. Competition of other civilian goods may further cut demand.

The Department of Agriculture is reported to have submitted to Reconversion Director Snyder a proposal to offer an incentive subsidy to cattle slaughterers for hiring workmen for overtime work on Saturdays. Officials of the department are afraid that the shortage of packinghouse labor may result in gutted cattle markets as heavy runs of cattle begin. They wish, therefore, to encourage packers to operate on a six-day rather than a five-day week basis. Subsidy to packers would be temporary and would be withdrawn when the cattle marketing season ends.

MORE FAT FOR SHORTENING

The U. S. Department of Agriculture announced this week that by amendment to WFO 42 the quota of fats and oils for use in shortening and cooking and salad oils is being increased 4 per cent for the calendar quarter beginning October 1. This is an emergency allocation in addition to the already established quota of 88 per cent of the average use in the base period 1940–41. The purpose of the additional quota is to relieve area shortages, and to provide for better distribution among classes of users. The quota percentage applicable to margarine manufacturers, which is 95 per cent of 1944 usage, remains unchanged.

In earlier amendments to WFO 42 and WFO 42b the U. S. Department of Agriculture has increased the quotas of fats and oils which may be used in the manufacture of edible products and in soap during the fourth quarter of 1945.

The new quotas became effective October 1. The new permitted percentage use of fats or oils in margarine is 95 per cent of base period use, and in edible fat or oil products other than margarine, 88 per cent. The permitted percentage usage in package and bar soap is 75 per cent, and in bulk package soap it is 84 per cent of the base period use.

Revision of MPR 469 Aimed at Stopping Hog Selling Abuses

THE Office of Price Administration has "cracked down" on abuses employed by certain sellers of hogs by issuing an amendment to MPR 469, live hogs, that clarifies and makes explicit the requirements necessary for order buyers, dealers and slaughterers to purchase hogs for exempt use. In the future, signed statements must be given the seller indicating the exempt purpose for which the hogs are purchased if not purchased for slaughter.

Other changes made by the amendment, which is No. 15, effective October 9, include provisions requiring interior markets and buying stations to provide equipment other than scales; limits additions charged by order buyers; prohibits tie-in sales; allows bedding charges; outlaws "finders' fees," and sets new ceiling prices at several buying stations.

Abuse Brings Controls

Flagrant abuse of exempt hog buying was responsible for the new controls over buyers asking exemption. This part of the amendment is intended to clarify and make explicit the implied requirement that live hogs are not to be sold under the subterfuge that they are being bought for an exempt use. It is expected that requiring a signed statement showing exemption will eliminate the tie-in practice of requiring slaughterers to buy hogs for exempt purposes in order to acquire hogs for slaughter.

Limitations are also placed on charges buyers can make for the purchase of hogs if they are not working under a flat salary or wage basis. Dealers have been guilty of changing their titles to order buyers in an effort to benefit from unlimited charges, where previously they had been limited.

Charges for feeding or bedding by a dealer or order buyer are also limited. However, in this instance as well as in the provisions affecting dealers' service charges, order buyers' service charges and feeding and bedding charges, they are not applicable to sales of hogs at markets under the jurisdiction of the Stockyards Act of 1921.

The three new interior markets established are Sheridan, Wyo., with a ceiling of $14.45; Suffolk, Va., with a maximum of $14.65, and Tallahassee, Fla., with a top of $14.35. Buying stations in Pawnee and Richardson counties, Neb., now have ceiling prices of $14.20 instead of $14.15. Ceiling prices for buying stations in Clinton and Brown counties have been raised from $14.60 to $14.65 per cwt.

UNCUT HOG SKINS PRODUCED WITH NEW KNIFE



DEVELOPMENT of a fairly satisfactory knife for skinning hogs, and a semi-automatic cradle for holding them in the proper position during the operation, seems to promise that those packers who desire to skin hogs will be able to do so with better results than in the past.

The new knife and cradle were developed by the staff of the engineering college of Cornell University working with the Portland Abattoir of Portland, Me., under the sponsorship of the Office of Production Research and Development of the War Production Board.

One of the most suggestive aspects of the work with the new knife lies in the fact that it appears to have possibilities for use in skinning calves and other small stock.

Limitation of time and funds did not permit the completion of the research project, but the War Production Board has made public the results of the effort and indicated the direction in which other development work might be done. The WPB report is summarized in this article.

Hogs have not been skinned extensively in this country because of the great difficulty involved in removing the skin from the carcass. Most animals such as sheep and cattle, have a fibrous fell between the skin and the carcass which permits the skin to be pulled clean from the carcass without damaging either. Such a separating layer does not exist in the hog and, if the skin is pulled, it will bring with it large pieces of edible fat and meat.

Such hog skinning as has been done has been performed with a sharp knife. In most cases the result has been a badly carved carcass, a skin with a number of holes and scores in it and a lot of edible fat left on the skin. The purpose of the project was to develop methods and equipment to simplify and speed hog skinning without damage to the skin or the carcass.

Cornell University engineers, studying knife skinning methods as carried on in the Portland Abattoir, noted that the tool used to create a cleavage between the fat and skin would have to have a slightly dull cutting edge. The inside of the skin and the fat are both very nearly the same color, hence, the eye cannot readily guide a sharp tool to prevent its cutting through the hide or cutting deep into the fat. A dull tool, only sharp enough to cut the fat, could evidently be pressed against the skin at will without cutting it.

The handling of the animal during the skinning operation was a second major consideration. It was concluded that the best position for the animal during skinning was horizontal on its back with means for rotation.

Several Experimental Knives

Several kinds of power-operated skinning knives were designed and tried out by the engineers. One of these consisted of a rotating blade threaded onto a spindle and mounted in a right-angle head driven through a flexible shaft. Various types of rotating blades—octagonal, circular and slightly and widely serrated—were employed. In one variation of this knife the right angle head was moved back from the cutting blade to minimize interference. While, in general, these knives were satisfactory in cutting action they had other drawbacks.

A knife of fan-tailed shape, driven through a flexible shaft and caused to oscillate by using an unbalanced weight, was not successful. A fan-tailed chisel mounted in an air hammer was likewise



FIGURE 1:
CLOSEUP OF
NEW SKINNING
KNIFE AT WORK

Photograph shows the fat-free uncut skin of the hog as it is separated from the carcass. Blades used on the knife shown here are of the type illustrated in Figure 3; they are the same size as those employed for shearing wool. In later experiments, wider blades, with the edges of the stationary and moving blades flush, were employed with improved results. While the engineers report that use of the Shearmaster skinning knife does not save an appreciable amount of time, it will produce all skins without cuts so often found in skins removed with a regular knife.

unsatisfactory. While a fan-tailed blade, attached to a 100-watt soldering iron, cut fairly fast and well, it was abandoned because of the effect of the heat on the hog carcass.

The knife finally adopted is the one shown in the photographs and the drawings on this page and page 18. It consists of an oscillating dull blade moving across a stationary blade (both blades with or without serrated edges). The operating mechanism used is a set of sheep shears known as the Shearmaster Model 31 made by the Chicago Flexible Shaft Co.

In the first tests, blades of the same size as the blades used for shearing wool were employed (see Figure 3). The blades worked very well when used either with or without serrated edges. The driving tool had power to spare, so in later tests larger blades were substituted and they worked still faster, even though the entire width of blade was not always effective.

Further tests were made with the same oscillating blades at the Portland Abattoir. In these tests the operator favored a blade 3 in. wide, with fine serrations 1/32 in. apart on both blades, and having the edges of the stationary and moving blades flush. This arrangement produced a skin free of fat and without accidental cuts. The carcass however, still was subject to considerable scoring, but a great improvement in appearance over that obtained with a sharp knife was noted by George Kern, owner of the Portland Abattoir.

It is the opinion of Mr. Kern and of the research project staff that it is not economical to consider removing the skin from the hog's legs or head. This leaves the saddle, which represents the best quality and the most easily removed portion of the skin, with about 15 sq. ft. of area.

Knife Saves No Time

The research engineers report that no appreciable saving in time is obtained when using the Shearmaster knife compared with the common slaughterer's knife. There is, however, a great difference in the quality of the product obtained. Almost every hide removed with a sharp knife has at least one cut and usually more. The dull-edged Shearmaster knife will produce all skins without cuts in equal time.

The Cornell engineers point out in regard to the direction of future developments on the knife, that the Shearmaster knife is a fairly heavy as well as bulky piece of apparatus. It is felt that the time element involved in skinning may be reduced by working on these factors. It is believed that a knife could be developed that is similar in shape and size to the ordinary butcher knife. The blades would be similar to knife blades in shape, would be dull and would reciprocate relative to each other along their major axis (like scissors) by means of an electromagnetic vibrator located in the handle of the unit.

At the present time, the inventors, Professor Walter A. Johnson and his associates, Professors R. T. Hinkle and Hamilton A. Mabie, are working on the further developments indicated above. Manufacturing companies interested in the construction of these knives for the trade should communicate directly with Professor W. A. Johnson, College of Engineering, Cornell University, Ithaca, N. Y.

One other knife which is of some interest was partially developed during the research work. This is a tool for slitting the skin on the hog's belly and at the same time loosening a flap of skin several inches wide on both sides of the slit. This consists of a handle with a spade-shaped dull blade set just below it at an angle of 10 to 15 degs. A smaller, sharp blade is centered in the spade-shaped blade at the point where it joins with the handle. Work on this tool was dropped, at least temporarily, in favor of using a sharp knife.

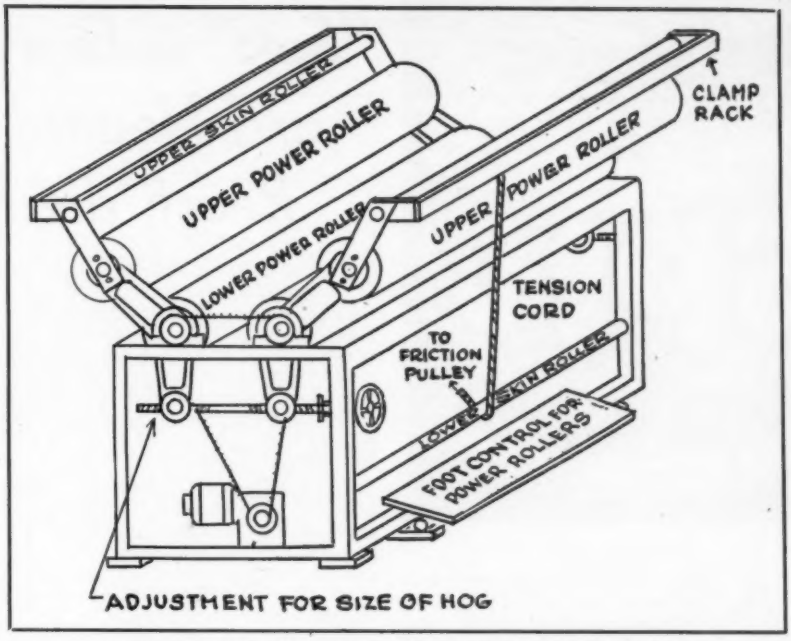


FIGURE 2: CRADLE FOR HOLDING AND TURNING HOGS

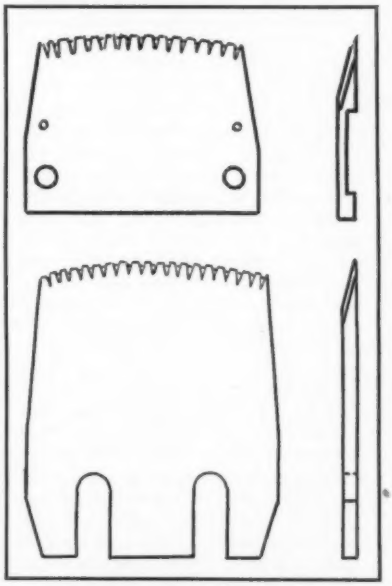


FIGURE 3: CUTTING BLADES

Moving and stationary blades for skinning knife. In original model of knife, upper blade was 1½ in. wide at edge and set back from edge of lower blade (2 in. wide). In operation, workmen preferred somewhat wider blades with their edges flush.

Cradle for Skinning

Consideration was given to two possible positions of the animal during the skinning operation, namely, suspended by the hocks and lying horizontally in a V-shaped support. The former method was investigated and a pipe rail rack to aid in the operation was designed and found unsatisfactory.

The semi-automatic machine shown in Figure 4 was then designed to hold the animal horizontally during skinning. The rollers on each side of the animal form a V-shaped trough for holding the carcass. The upper rollers are adjustable for various sizes of animals and provide a surface for the skinning knife to work against.

The rollers are power-driven to permit rotation of the animal as skinning progresses. Power-driven tension cables are hooked into the edge of the skin and provide a constant tension to assist in the operation.

Figure 4 on page 45 shows the various positions into which the hog is turned in skinning one side.

In the testing of the machine, its operation was encouraging despite several misfortunes which frequently befall a new venture. The rollers moved the

(Continued on page 45.)



"Spic" is First New Stable and Neutral Shortening to Reach the Postwar Market

A NEW and more hopeful era opened last week for meat plant-produced animal fat shortenings when the sale of "Spic"—unique new shortening developed by Geo. A. Hormel & Co. of Austin, Minn.—was started in the packing company's home state.

According to the Hormel company, Spic is a brand-new shortening made of pork fat and beef fat. It is not lard any more than butter is milk, or cream, or cheese. Methods used in processing Spic give it characteristics different from those found in other animal fat or vegetable oil shortenings.

Spic, say Hormel officials, is the answer to a problem which began many years ago—the loss by lard of its historic leading position in the kitchens of the housewives of this country and, to some extent, in the world market. It cannot accurately be said that Spic is a postwar project conceived during the war in order to make jobs after the war. It was counted a postwar project of Hormel because it will make jobs and more jobs, and because it could not be initiated until the close of the war.

Name Chosen Years Ago

The origin of Spic goes at least as far back as Spam and accounts for the copywriting of the name Spic some years ago.

For many years Hormel research men have been experimenting with the processing of animal fats. They came to believe that the process of rendering is the basis for the mechanical defects in the use of lard in the housewife's kitchen. Pilot plants of various types were built. Processes were explored at length, and at considerable expense, and were finally discarded.

The method finally arrived at by the Hormel company for producing Spic is based on *extraction* rather than rendering. That is all that the firm will tell about the process, but it is understood that it does permit a control of the oils and does produce a genuinely different product.

Hormel officials claim that Spic has all of the virtues of lard and vegetable shortenings and none of their defects. It is odorless and tasteless. It will cream with the best of shortenings and keep sweet on the shelf indefinitely. Spic is said to withstand heat without smoking better than any rival shortening tested.

NDGA for Stability

Stability of the shortening is derived from the inclusion of not over 1/100 of 1 per cent of the new antioxidant, Nordihydroguairetic acid (NDGA). This antioxidant was discovered and proved by the Hormel Research Foundation at the University of Minnesota.

Hormel's new shortening is being packed in 1-lb. and 3-lb. wide-mouthed glass jars with screw closures (see illustration at the top of this page) and in 1-lb. cartons. Although full information is not available on the jar labels, it is understood that they are a combination of royal and sky blue. Nineteen carloads of the glass jars were made and delivered at Austin before a pound of Spic was merchandised by the company.

Spic is being sold in a restricted territory until production can be increased.

Other packers have produced and sold animal fat shortenings (predominantly pork fat) under distinctive names prior to this time. Some firms have selected their fats, rendered them by special processes, added antioxidants to their lards and made their products neutral in flavor and odor—but retained the designation "lard" for them. However, it is believed that Spic is the first animal fat shortening which has been produced by a new process, stabilized, neutralized, deodorized and then sold under a distinctive name as a new shortening.

The Hormel company's product took the leadoff place as the first of the postwar shortenings or new types of lard which are expected to hit the market in the next year or two. It is known that many packers are experimenting with such products, and that much of their effort is being devoted to improving the stability, neutrality and consistency of lard by use of antioxidants, hardening agents such as hydrogenated lard flakes, deodorization, etc. Lard packages are also getting a great deal of study since many packers feel that the common types are not too popular with housewives.

Firm Good Merchandiser

The Hormel company is well-known for its ability to "put over" a good product by merchandising and advertising. Throughout much of the world 12-oz. canned luncheon meat is now known as Spam, even though it may not be made by the Austin organization.

The firm now hopes to repeat its Spam success with Spic, winning housewives to the new shortening and making new jobs for workers. If this happens, Hormel officials say:

"Spic will do a very good turn for the farmer as well as the man who looks to Hormel for a job. Spam brought new customers to the farmer who had hogs to sell and wanted to get the best price he could for them. It caused more people to eat pork shoulder meat more times. Spic, we hope, will bring tens of thousands of these same people, and more, to the farmer who has hogs to sell, willing to pay more money and oftener, for that 20 per cent by weight of those hogs which is pork fat."

INSTITUTE ASKS NAMES FOR 50 AND 25 YEAR SERVICE AWARDS

Gold and silver service emblems will be presented by the American Meat Institute to men and women who have served 50 and 25 years, respectively, in the meat packing industry, in connection with the AMI annual meeting to be held in Chicago on October 30 and 31.

Each company having eligible employes is asked to send to the Institute, as promptly as possible, the names of all those eligible for such awards. Anyone who has completed a quarter or a half century in the industry, and who has not previously received an appropriate emblem, is entitled to the award now. The service record of eligible persons need not have been continuous or entirely with one company; all that is necessary is that the employe has completed a total of 25 years or 50 years in some branch of the packing industry.

Emblems for women are mounted on pins, and it is therefore requested that the names of any women employes eligible to receive awards be specifically marked when the company lists are prepared.

The Institute says that in forwarding the names of those eligible for the 50-year awards, it will be helpful if the employer includes biographical data, information as to record of service, etc.

Finishers Delay Buying of Feeder Cattle

Movement to feedlots continues under year ago due chiefly to uncertainties in life of direct subsidy payments and fear of postwar deflation

SINCE time immemorial, the approach of fall has meant flight of the birds South, vivid autumn colors as the growing season ends, and the all-important movement of cattle from the range country. This movement of thin cattle to market immediately sets in motion the barometer which will, to some extent, gauge production of beef through the next 12 months.

Each year sees some deviation in time of marketings and condition of cattle, and this year is no exception. Both the Southwest and Northwest have been late getting cattle started to market, due chiefly to very favorable crop conditions. Pastures have been excellent through most of the summer period and ranchers have taken advantage of every blade of grass in order to get maximum gains on all bovine stock.

But movement of range cattle is well under way now. Cold weather hit the mountain country first and spread over the western part of the Corn Belt into Kansas, Nebraska and parts of Iowa where killing frosts have been reported. Fortunately, it is estimated that only from 10 to 15 per cent of the corn crop was in a position to be damaged by the recent freezing weather, and probably not more than 200,000,000 bushels was affected to the extent that it will make soft corn. On the other hand, a period of warm, dry weather is needed to condition the corn crop.

Numerous Uncertainties

The favorable factors on the horizon for cattle finishing appear to be clouded by too many uncertainties for long-time feeding. The number of cattle sent back to feedlots in the last two months is well under the same period of last year and many regular feeders are without their usual quota of replacement cattle in the lots. August shipments of stockers and feeders into eight leading Corn Belt states revealed only 202,589 head received from stockyards and direct shipments, compared with 236,469 head in the same time of last year. For the two months of July and August, shipments totaled 306,757 head against 341,082 in the same period of last year. Although September shipments to these same states are not yet available, the reports from the four largest markets indicate a smaller overall movement than a year ago. During the month just closed, stocker and feeder shipments totaled 109,003 head against 136,715 head last year.

Potential cattle feeders, weighing possible deflation losses which are almost inevitable following a war period, are considering several important items that cannot be overlooked. One is the ending of subsidies. Secretary of Agriculture Clinton Anderson recently stated that he is hopeful that payments on cattle may be ended by June 30, 1945. If direct subsidies of 50c per cwt. for good and better grades are ended, it will mean that the finisher will have to absorb whatever differences there may be between replacement costs and future selling prices. The uncertainties of subsidies, and for that matter all price controls, are bound to make the feeder rather hesitant about any definite action because the investment would be on a long-time basis and there is no telling what might happen by June 1946.



GRASS CATTLE ARRIVING

Southwestern grass cattle, like those pictured above, are arriving at major markets in good finish again this year, following another favorable growing year. Northwestern range cattle are also showing excellent condition, thanks to a very good crop.

The more or less normal liquidation of grass cattle this fall has witnessed a very high degree of finish among offerings from practically all sections. One incentive to greater finish has been the subsidy paid directly to sellers of good or better grading slaughter cattle. Ordinarily, most range stock receive nothing but grass as a growing diet, but in many instances this year feeding has been supplemented by protein feeds in an attempt to make the cattle eligible for the direct subsidy payment. This in turn has routed some feeder cattle to killer channels.

Competition has also been extremely broad for all two-way cattle this year, i.e., cattle eligible for further feeding but still finished enough for slaughter. In times when packers have been less eager for grass-fed steers, stock on the border line was generally sent back to feedlots for a short or long turn on grains, depending upon the goal of the farmer. This year, however, with slaughter restrictions eased, a shortage of pork, and an almost unlimited demand for almost any kind of fresh meat, packers have bought heavily of stock showing just a moderate amount of flesh. Their bids have consistently been far more than feeder buyers have been willing to bid, which in turn has reduced the number of cattle eligible for return to feedlots.

Another set of figures to which cattle feeders have paid close attention is cost of feeder stock compared with the average selling price of finished cattle. During the week ended September 28, the average cost of all feeder cattle at Chicago was $12.54 per cwt., while the average killer steer price for the same period was $16.82—a spread of $4.28. The average cost of feeders a year ago was $11.95 per cwt., while fat steers averaged $15.56 for a spread of $3.61 per cwt. Reasoning is that if subsidies are eased before next summer, the spread between the cost of this fall's replacement stock and the selling price of fed steers next summer could be very narrow.

Help Shortage Minimized

The old story of a shortage of farm help is again heard this year, but it is admitted to be no worse than at this time last year. The help situation should improve greatly before next summer with the return of men from service.

Meanwhile, the cattle market this week was in direct contrast to the trade of a week earlier in that declines were the rule rather than price upturns. The more cautious attitude of the buying side was probably due to the fact that most packers were starting a new accounting period and endeavoring to keep prices at compliance levels.

Although the market lacked the "zip" of last week, ceiling prices were again paid for the best long-fed steers, but kinds that reached an "out-of-line" position on the advance were pushed to lower levels. However, close to 50 loads again scored the OPA ceiling of $18 at Chicago, less than half the total that hit the mark a week previous.

Unloadings of cattle this week showed about a 10 per cent decrease from a week earlier, due in part to inclement weather over much of the country. But October promises to be the banner month for cattle marketings this year, trade experts predict, although some feel that November may be the largest month.

By ROBERT V. SKAU
Market Editor,
The National Provisioner

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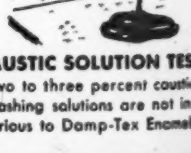
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STEELCOTE MFG. CO. *GRATIOT at THERESA* **ST. LOUIS, MO.**

PLANT OPERATIONS

Ideas for Operating Men

COOLING TOWER EFFICIENCY

Wood is utilized more than any other material in the construction of water cooling towers, it is pointed out by the Marley Co., Kansas City, Kans., cooling tower manufacturers and designers. Therefore, the selection of the right kind and grade of lumber is of the greatest importance. Proper designing, fabricating and framing of this lumber into parts, however, is not only important but imperative if the tower as a whole is to function most effectively and have a long, trouble-free life with a minimum of maintenance and operating care.

In addition to the main framing, the wooden parts of a cooling tower consist essentially of the casing, filling, inlet louvers, drift eliminators, distribution system, water basins and fan decks with housings. The alternate conditions of wet and dry, hot and cold, plus the severe mechanical and structural demands that constitute cooling tower service not only call for lumber of excellent grade but also for manufacturing skill and experience of high order.

The following specifications are suggested by the Marley Co. to check and measure correctness of design, quality of workmanship and proper construction of all parts:

1. Nails eliminated wherever possible.
2. Provision for expansion and contraction of the lumber in such a manner as not to impair the function or efficiency of the part.
3. Parts and pieces securely held in place and alignment by the proper type and spacing of supports or fasteners.
4. Parts accessible for inspection and, where desirable, easily removable.
5. Designs and construction pretested by field service.
6. Parts shop fabricated and standardized methods employed.
7. All parts of sufficient size to guarantee proper structural strength for the loads and service imposed.
8. Proper type and grade of lumber for each particular part.

HEAD SPLITTER GUARDS

The safety engineer of a Midwest packinghouse makes the sage observation that until satisfactory guards can be devised for head splitting machines, employes who operate them must be especially trained to exercise caution and keep their hands out of the danger zone. In most cases, it is necessary to center the head carefully by hand, thereby increasing the hazard of the machine.

On most reciprocating machines, a two hand harness guard can be used, he continues. This will pull the operator's hand out of the danger zone. It may be possible to use this guard if the harness is pulled sideways from the blade.

He concludes with the plea: "Does anyone know of a good guard designed for a head splitter?" If any of our readers have suggestions, we hope they will send them to us so other packers may benefit from their experience.

GUARD AMMONIA LINES

To the list of omnipresent packinghouse hazards can be added the following true incident:

An electric truck operator, putting a curing vat in place while it was raised, struck an ammonia line, breaking a valve which permitted ammonia fumes to spread through the plant. No one was overcome, but most of the plant had to be shut down for the day.

Such accidents should be foreseen when a building is laid out or when the use of new equipment is planned. Also, vulnerable points must be protected against damage by enclosures or guard rails.

MAINTENANCE IDEA

An eastern packer estimates that several hundred dollars are saved annually through a system of "protective maintenance" in force at his plant. Maintenance is by a crew of five or six men when not busy on the killing floor. Their duties include complete paint jobs, overhauling machinery and painting tracks. The crew averages about a day and a half a week on maintenance.

SOME 1941 AND 1943 GUIDES AVAILABLE

The National Provisioner **has a very limited supply of copies of the Annual Meat Packers Guide for 1941 and 1943 available for distribution free to operating men and other packinghouse and sausage plant executives who may be interested in obtaining copies of these reference volumes. Much of the information in these books is still of value. Requests for 1941 and 1943 Guides will be filled in the order in which they are received from meat industry personnel as long as the supply lasts. Please use your firm's letterhead and give your title in writing to The Editor, *The National Provisioner*, 407 So. Dearborn, Chicago 5, Ill.**

BENDING SMALLER PIPES

More has been written about bending large pipes than small ones, probably because the bending of a large pipe is regarded as more difficult. Large pipes are filled with *dry* sand and the ends are plugged. The pipe is heated to red heat in the area to be bent and is then shaped. Be sure that the sand is dry. Where the bend is slight it may not be necessary to use sand. The object of filling the pipe with sand is to keep the sides of the pipe from collapsing, or to prevent reduction of the flow area. If wet sand is used with the ends plugged, the pipe may burst when it is heated.

Resin is a good substitute for sand in bending smaller pipes and tubes. There is, however, a "right way" and there probably are several wrong ways in which to use resin. One mechanic did it wrong and suffered as a result. He filled the pipe with resin, plugged the ends and heated the pipe where he wanted to bend it. The result was a violent explosion.

Don't do it that way. When using resin, pour it into the pipe and allow it to cool and harden. When the resin is hard, bend the pipe cold. After the pipe is bent, heat it all over sufficiently to melt and remove the resin. Lead may be used instead of resin if desired. It is reported that ice may even be employed for this purpose; water is poured into the pipe and frozen and the pipe is then bent.

Copper pipes and tubes may be bent in the same way. Pitch, resin, parraffin wax, lead, babbitt, and even tin are sometimes used, but some of these materials are objectionable because they adhere to the interior of the pipe and are very difficult to remove. If these materials are left in the pipe they may interfere with the flow of fluids. Paraffin wax is least likely to adhere in copper pipes. To prevent adherence of soft metals such as lead, tin, or babbitt, prepare a "plumber's smudge." This consists of a thin mixture of glue and water—about a half pint—and a tablespoon of lamp black. Boil the mixture, fill the pipe with it, empty the pipe and dry the interior by heating. Soft metals, including even solder, will not adhere to such a treated interior.

There are many good devices on the market for bending pipe. A hydraulic pipe bender driven by a hand pump is excellent for bending large, stiff pipe.

LOW WORKING PLATFORMS

One large meat packing company has found iron diamond grillwork platforms or footboards the best working surface for employes at the sausage tables. Although these platform are high in original cost, it is pointed out that the metal is easier to clean and lasts much longer than duckboard or footboards of other material. Employes say their feet do not tire so easily and there is little danger of slipping.

When it's WORCESTER SALT You're Sure



Extra Flavorful!

To bring out the full, rich meat taste... as well as the appetizing appeal of other ingredients, such as sugar and spices... be sure the salt you use is really *flavorful*. Your best bet is the best salt, Worcester Salt.



Fights Spoilage!

It takes a superior grade of salt, one that's *dependably pure*, to give the best preservative action and inhibit micro-organisms that cause spoilage. Worcester Salt has been the standard of dependability for years.



Sure Cure!

Quality meat-curing calls for salt that's free as possible from bitter-tasting chlorides. A clear brine is no guarantee, because these impurities are invisible in solution and not removed by filtration. Better make sure by specifying the tops in quality...Worcester Salt.



Special for Specialties!

Beef shortage means a bigger demand for specialty meats for home-prepared meals, box lunches. To avoid bitter taste in *your* specialty meats, and to be sure of full flavor and appetite appeal, use Worcester Salt. It pays out in results.

• Yes, good salt is good business. That's why so many of America's foremost meat men insist on pure, fine, free-running Worcester Salt. Money can't buy a better quality salt!

Worcester Salt



NEW ARMOUR COOKERY MOVIE IS DESIGNED TO FILL A SPECIFIC NEED

A cookery movie designed to answer a definite need of housewives and to be shown to a specific group of women—members of women's clubs—has just been completed by Armour and Company. The film was given a preview in Chicago last week before a number of food editors and home economists.

The movie was described by F. W. Specht, vice president of Armour, as a new departure in the food education and merchandising field and he indicated that if the film is successful it will be followed by others which will deal with specific cookery problems in relation to the firm's meat products.

"Quicker Than You Think," Armour's new 22-minute movie, was produced under the direction of Marie Gifford, head of the firm's consumer service department, and is the outgrowth of pleas by young brides, family-busy housewives, business girls, club-working matrons and others for quick, easy menus.

The movie, and a two-color recipe booklet developed for distribution wherever it is shown, illustrate and describe the preparation of a number of time-saving but delicious dishes and meals built around meat. The recipes utilize several quick-to-prepare meats. Good pictorial technique is employed throughout to demonstrate in detail just how the foods are prepared and cooked. In addition the audience is given a number of kitchen tips to simplify cooking—use of two forks in turning meat, how to broil small quantities of meat and how to open luncheon meat cans easily.

Recipes demonstrated in the movie include liver sausage with bacon curls, pork sausage corn casserole, cheese-stuffed frankfurts, ham scallops and salami spaghetti.

"SWIFTEE" GOES ON SALE

"Swiftee," a new dehydrated soup bone stock and meat extract, is being sold by Swift & Company in Chicago and some other localities. The product



label lists the following ingredients as being included: soup bone stock and meat extract, salt, onion juice, hydrolized plant protein (artificial flavoring) and celery salt.

The brown powdered concentrate is instantly soluble in boiling water. The recipe folder in the package gives a number of ways in which it can be used, including the preparation of a hot drink, gravy or brown sauce, vegetable and onion soup, old fashioned stew, spaghetti goulash, cabbage and salami and quick chop suey.

CINCINNATI PROCESSOR TO MARKET FROZEN SAUSAGE

Unless retail meat dealers turn a cold shoulder to the proposition, frozen sausage will soon be placed on sale in Cincinnati, according to Ralph Tepe, vice president and general manager of the H. F. Busch Co., Cincinnati.

Tepe, who declares that his concern introduced the first frankfurters in stores in Cincinnati, Columbus and Cleveland, isn't exactly pioneering in this instance, according to his own testimony. He points out that during the war, the U. S. Army was supplied with sausage frozen before being distributed.

Delivery through specially refrigerated trucks is planned, Tepe reveals.

Teen-Agers Put Steak at Top of Food Hit Parade

When hungry teen-agers settle themselves at the family dining table their chief interest is centered on the meat course. And if it happens to be steak they rate Mom as being strictly in the groove. Corned beef hash comes next on their hit parade, followed by frankfurters.

These are the conclusions drawn from a survey by B. Meier & Son, Inc., food sales agents and distributors, New York City, who report that 75 per cent of the teen-agers interviewed asserted that their tastes are an important factor in helping the head of the household plan her meals.

Commenting on the results of the survey, Edwin F. Meier, president, suggested that food merchandisers and advertisers might investigate further the appeal of their products for the teen-age groups, which so strongly influence family buying habits.

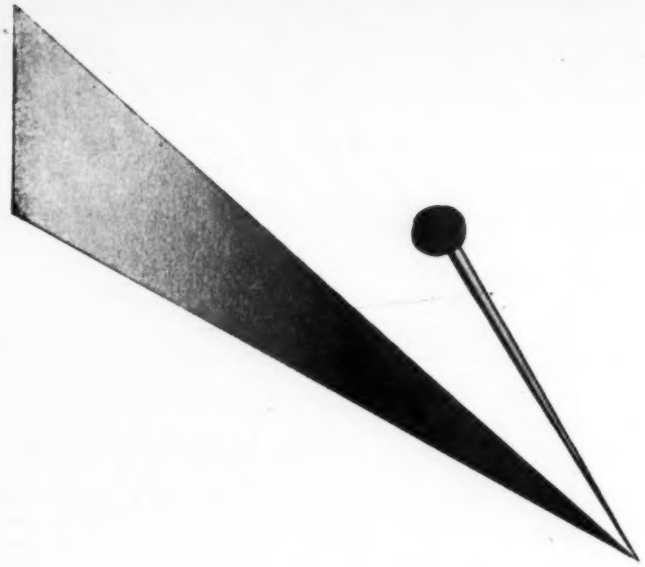
CAR CARDS PLUG PRODUCT FOR CHICAGO MEAT PACKER

The Illinois Meat Co., Chicago, is currently running a national car card display program on street cars, buses and subways, plugging Broadcast Redi-Meat. The cards are identical except for color photos which picture Redi-Meat as a breakfast, lunch and dinner dish.

Officials state that government cutbacks and removal of set-aside orders indicate that Broadcast foods will be available for civilians in greater quantities soon.

SEES CANNED MEAT BOOM

A prediction that canned meat production within the next two years will top the 1940 total output of 1,500,000,000 lbs. by at least 25 per cent was made recently by W. C. Stolk, vice president, American Can Co. Stolk declared that new canned meat products will include such items as bacon, beef with gravy, pork with apple sauce, a variety of stews, many types of luncheon meats and turkey.



"Pin Point" Cold Control

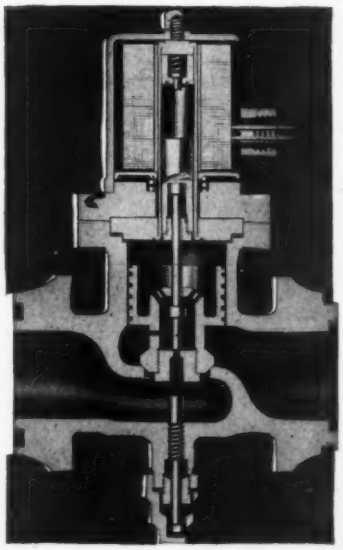
Instant-acting Alco Solenoid Valves control refrigerant flow with "pin point" accuracy.

They are electrically operated by the temperature of the medium to be cooled and respond instantly.

Immune to heat, cold, moisture or current variations.

Rugged, corrosion-proof construction • Waterproof coils • Positive closing • For complete application data write for our Solenoid bulletin.

ALCO SOLENOID VALVES



Designers and Manufacturers of Thermostatic Expansion Valves; Pressure Regulating Valves; Solenoid Valves; Float Valves; Float Switches.

ALCO VALVE CO.

839 KINGSLAND AVE. • ST. LOUIS 5, MO.

Up and down the MEAT TRAIL

Personalities and Events of the Week

• A permit to construct foundations for a new rendering unit at a cost of $5,000 has been issued Claugherty Bros. Meat Packing Co., Vernon, Calif.

• **Mary L. Armstrong,** representative of the National Live Stock and Meat Board, was among daily speakers at the initial department store cooking school in the San Francisco district last month. She presented a discussion on "Tender Ways with Meat."

• **Capt. Andrew George,** formerly employed by the Rath Packing Co., Waterloo, Ia., is home on furlough after serving 39 months with the infantry in the South Pacific.

• An exhibit of the 12 original paintings by **Edward A. Wilson** for the 1945 John Morrell & Co. calendar has been opened at the Western Reserve Historical Society in Cleveland, O. The series, titled "The Good Old Days," illustrates songs and poems from the gay nineties. Since last May, the paintings have been on display at the Chicago Historical Society museum.

• The Pittsburgh Association Hotel and Restaurant Meat Purveyors at its first fall meeting voted to standardize credit, eliminate unnecessary deliveries, maintain "Saturday closing" and continue, other time-, labor-, and money-saving devices instituted during the war.

• Quality Meat Packing Co., Vernon, Calif., is installing additional refrigeration machinery at an estimated cost of $6,300.

• **Armand Toledano,** president directeur general, of the Societe Glacieres Union of Oran, Algeria, visited in Chicago this week to select equipment for slaughtering sheep and hogs. Monsieur Toledano has a sharp freezing plant at Oran and supplies meat for the French Army and Navy. He reports that his slaughtering facilities are limited but expects to build a new plant and install American equipment in it. When refrigerated shipping is again available he will export frozen lamb to metropolitan France. Monsieur Toledano said that American Army units in Algeria have given a real impetus to hog raising with the rich garbage they have made available to producers.

• **Cpl. Morris Raznick,** associated with the Omaha Packing Co., Omaha, Neb., is back home on a 30-day furlough after spending 2½ years in the South Pacific as a food inspector. The Omaha Packing Co. is under lease to M. Rothschild & Sons, Chicago.

• More than 1,000 citizens of Dunkirk, N. Y., have signed petitions calling upon the common council to enact a local law prohibiting slaughterhouses within the city.

• **Isaac Merran,** 68, slaughterer and meat dealer of Hartford, Conn., died recently. A native of Russia, he came to the United States 50 years ago, and until five years ago was in the meat business in New London, Conn.

• Latest reports from Swift & Company disclose that 25,932 of the firm's employes have entered military service. Of these, 2,466 have been discharged, with 69 per cent returning to work for Swift.

• The Colese Sausage Co., Los Angeles, Calif., has secured a permit for the erection of a sausage stuffing and processing plant at a cost of $20,000.

• **William A. Kerber,** 80, a retired meat packer of Elgin, Ill., died October 1. He and his late brother, **Charles A.,** founded the Kerber Packing Co. in Elgin. Mr. Kerber was a director of the Union National Bank and Trust Co. of Elgin and a member of the city's zoning board of appeals. He is survived by his widow, **Emma.**

• Among featured speakers at the 46th annual convention of the Retail Meat Dealers and Grocers of Washington recently was **W. S. Greathouse,** president, Frye & Co., Seattle, who discussed "The Meat Situation and Food Prospects."

• **Morris B. Mandelbaum,** Martin Packing Co., Newark, N. J., plans to spend next week in Chicago where he will contact packers and canners in the interest of his firm. He will make his headquarters at the Stevens hotel.

• The annual production conference of the American Management Association will be held at the Palmer House, Chicago, October 29 and 30. Discussions will revolve chiefly around the question, "When Does Reconversion Really Start?" and the answer, "When You Start Reducing Manufacturing Costs."

• Fourteen of 185 employes of Oswald & Hess Co., Pittsburgh, Pa., have returned from service, according to **George H. Neuf,** secretary. **Capt. Carl Pieper,** vice president, now in France, is expected home within a month. **Tech. Sgt. Curtis G. Pieper,** assistant plant superintendent, returned to work last week.

• Total collections of salvage kitchen fats by the Harrison By-Products Co., a division of Swift & Company, passed the 4,000,000-lb. mark on August 25. Most of the fat was gathered by the

James S. Agar, Veteran Meat Packer, Dies at 81

The ranks of meat packer veterans were thinned September 29 when **James S. Agar,** retired president of the Agar Packing and Provision Corp., Chicago, passed away at the home of his daughter, **Mrs. Stanley Russell,** in Montclair, N. J., where he had resided since his retirement in 1942. He was 81.



JAMES S. AGAR

He was the son of **John Agar,** who founded the packing firm in 1866, and the grandfather of **Sgt. John Agar,** who recently married Shirley Temple. Mr. Agar was a former president of the American Meat Institute. His friends in all branches of the meat and allied industries were legion.

Survivors include three daughters, Mrs. Russell, **Mrs. Walter Cooper** and **Mrs. Wilson Jaicks,** and two brothers, **W. S.** and **John T. Agar.**

ON TOUR OF INSPECTION

Looking over plant of Golden State Meat Co., Los Angeles, Calif., are: L. O. Burkholder, executive secretary, Associated Meat Jobbers of So. California; E. F. Cunningham, formerly of OPA and now with Union Packing Co., Vernon; August Vogel, founder, Golden State firm, and G. Dudley Gregory of the OPA.



company's drivers and buyers in 2-lb. cans and represent the salvage efforts of thousands of housewives, retail meat dealers and others. It is pointed out that this amount of salvage fat would fill a 66-car train (60,000 lbs. per car) and that, after rendering and processing, it would yield 396,000 lbs. of glycerine.

● The many friends of **Fred C. Cahn** will be glad to know that he is rapidly recovering from a major operation which he underwent some time ago, and expects to be back at his desk by the end of next month. Meanwhile, **Miss I. Green**, his capable assistant for many years, is seeing that business continues as usual.



FRED C. CAHN

● The appointment of **Clarence S. Lund** as account representative in the Chicago office of the J. Walter Thompson Co. has been announced. Lund leaves the advertising department of Swift & Company after almost ten years, the last three as assistant advertising manager.

● **G. A. Althaus**, vice president and general provision manager, Oscar Mayer & Co., who recently moved to Madison, Wis., has taken possession of his new home at 1236 Sherman ave. on Lake Mendota, and is now a full-fledged "Badger." Eddie, as he is known to his many friends, invites them to stop in and visit a while.

● Retirement of **Dr. Arthur W. Miller**, chief of the Bureau of Animal Industry, was announced this week, to become effective October 31. Dr. Miller had wide experience in federal meat inspection and supervision of operations of packers and stockyards under the federal Packers and Stockyards Act, which he administered for a number of years. He will be succeeded by **Dr. Bennett T. Simms**, who since 1938 has been in charge of the USDA regional animal disease research laboratory at Auburn, Ala.

● **Fred H. Stemm, jr.**, returned to Swift & Company hide sales department early this week after an absence of four and a half years spent in the Army.

● **Capt. Milton J. Schloss**, who holds the Combat Infantryman's Badge, the Bronze Star and six combat stars, has been released from the Army, and is back in the beef department of E. Kahn's Sons Co., Cincinnati, O., it is announced by **Ray L. Treinen**, sales department.

● A spectacular fire last week destroyed 600 lbs. of hams and bacon, 450 lbs. of pastrami and over 1,000 lbs. of rolled beef in the H. & M. Provision Co. plant, Elizabeth, N. J.

● The firm of John I. Thompson & Co., consulting engineers of Washington, D. C., has recently expanded its services and its coverage of the food and manufacturing chemicals fields. **Robert E. Worden**, formerly with the Campbell Soup Co., has taken over management engineering work with the Thompson company. The plant engineering division is headed by **John I. Thompson** and chemical and food technology by **Stuart P. MacDonald.**

● After 24 years with the F. Schaef Co., Milwaukee, Wis., and two years with Herrud & Co., Grand Rapids, Mich., **Stephen (Steff) Haering** is opening his own business at 1836 W. Fond du Lac ave., Milwaukee, where he will manufacture a complete line of sausage items. Associated with Haering is Carl **Langheimerich**, formerly of the Chas. Hess Sausage & Provision Co., Milwaukee.

● **H. A. Powell**, who retired as secretary of the St. Louis Live Stock Exchange October 1, has been succeeded by **W. R. Huitt**, a commission man at the St. Louis National Stock Yards for many years.

● **Luke B. O'Reilly**, at one time manager of the Fall River branch of Wilson & Co., died September 25 in New York City. He left his packinghouse post during the first World War to enlist in the Navy.

● The Chicago Union Stock Yards will operate on Central Standard Time, one hour slower than Daylight Savings Time which Chicago is officially observing until October 28.

SEND NAMES NOW FOR WAR DEAD HONOR ROLL IN CONVENTION ISSUE

● *Meat packing and sausage manufacturing companies which have not furnished* THE NATIONAL PROVISIONER *with the names of all former employes who made the supreme sacrifice in the service of their country during the war, should do so immediately. These names will be published in a special "roll of honor" section in the annual convention issue of the* PROVISIONER, *to be published November 10.*

● *Many firms have already furnished the magazine with the names of their war dead in response to a letter sent to them, while other comcerns have signified that they have no casualties to report. However, some packers have not replied to the inquiry and it appears probable that a number of these will have names which they will wish to have included on the honor roll published in the November 10 issue.*

● *Industry firms should send the full names of their employes who have died in service since December 7, 1941, to the Editor,* THE NATIONAL PROVISIONER, *407 South Dearborn, Chicago, printing them to avoid errors in spelling.*

W. L. Bainbridge, Tovrea Manager, Drowns in Gulf

A fateful fishing trip in the Gulf of California late last month claimed the life of **Wilfred L. Bainbridge**, manager, Tovrea Packing Co., Phoenix, Ariz. His body, together with that of a companion, **Delbert D. Daley**, a former Tovrea employe, was found September 26, six miles off shore near Rocky Point, Sonora, Mexico, after a four-day search by Army, Navy and private planes, fishing boats and Mexican coastal patrol vessels.

Bainbridge was one of a party of six who left Phoenix for Rocky Point on Friday, September 21, for a fishing trip. He and Daley teamed up Saturday afternoon, going out into the gulf in a small boat. When they failed to return by sundown, an intensive search was launched which ended with the finding of the bodies. It is believed the men were drowned when their boat was caught in the swells of the choppy water and overturned.

Bainbridge, who was 41, had been connected with the Tovrea firm for about 20 years. He is survived by his widow, **Esther**, a daughter, **Mrs. R. C. Wallace**, his parents, **Mr. and Mrs. C. O. Bainbridge**, and a sister, **Mrs. Alvis Montgomery.**

Henry Levi, Industry Pioneer, Passes Away

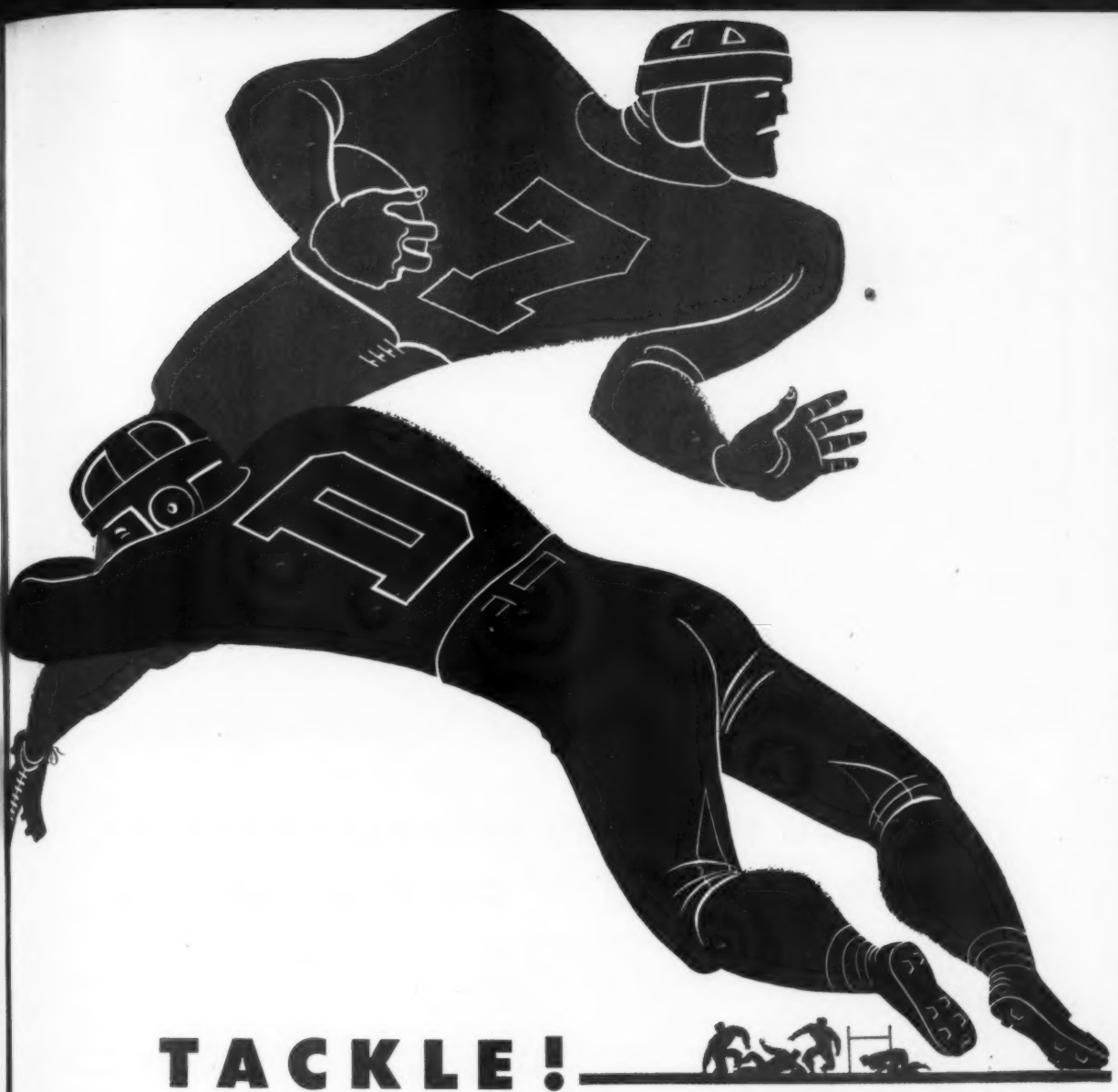
Henry Levi, pioneer meat packer who helped found David Levi & Co., Chicago, in 1892, died at the Michael Reese hospital, Chicago, September 28. Mr. Levi, who celebrated his 80th birthday in March, was born in Hessemdarmstaedt, Germany, coming to the United States in 1891. The following year, he and his brother, **David**, founded the meat packing company which bore the latter's name. David retired in 1915 and Henry assumed the leadership, serving as president until his retirement a few years ago.



HENRY LEVI

During his more than a half century in the meat packing industry, Mr. Levi acquired a host of friends. His birthdays, particularly in later years, were the occasion for gala celebrations. When he observed his 70th birthday, THE NATIONAL PROVISIONER reported: "Today Henry gets to work at 7:30 a.m. and is often in his office until 8 p.m. When he was younger, though, he used to put in 'a real day's work.'"

Mr. Levi is survived by his widow, **Hermine**, and two daughters, **Mrs. Elsa Kahn** and **Mrs. Dorothy Freund.**



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THE PACKAGING PROBLEM

For a product to make All-state or All-American, it must stand out as best in the field. Packaging helps it "buck the line". DANIELS training and experience in tackling packaging problems can put your product over for a touchdown.

be sure to tackle
her Victory Bond today!



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DANIELS MANUFACTURING COMPANY

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MULTICOLOR PRINTERS
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PREFERRED PACKAGING SERVICE



ARE YOU WELDING STAINLESS STEEL? HERE'S *New Light* ON THE SUBJECT



This book can save you time and avoid spoilage of vital alloys, both more than ever essential today. Describes and illustrates equipment, procedures, precautions. Request copies on your company letterhead, please.

ADDRESS DEPT. NP-35

SUCCESSFUL stainless steel welding, as many a shop has found out the hard way, puts a premium not only on knowing what to do, but also what to avoid doing—and why.

That is because the problem, first of all, is a double one as compared to ordinary carbon steel welding, since it calls for maintaining the corrosion resistance of the parent metal across the weld area, as well as its strength. Furthermore, although stainless steel welds easily, the various members of the stainless family differ considerably from carbon steel—and even from each other—in the physical and chemical phenomena they exhibit during the welding process.

Information, clear and complete, is the basic answer. We've supplied it in a new 64-page, full-color booklet, *"Welding Stainless Steels,"* covering all the commonly-used hand or machine methods of welding Allegheny Metal. Employing a new idea in graphic illustration, this book is, we believe, the most complete and understandable coverage of the subject yet published—a welding shop "bible" purposely made so clear and simple that it is also ideal for student training. ● *Write for your copy (see at left).*

Allegheny Ludlum
STEEL CORPORATION
BRACKENRIDGE, PENNSYLVANIA

Branch Offices in Principal Cities . . . Allegheny Metal also handled by all Joseph T. Ryerson & Sons, Inc. Warehouses

A-9078 . . . W&D

Truck Tire Shortage Seen Nearing an End As Production Swells

Packinghouse fleet operators, who are keeping their fingers crossed as trucks take up their routes each day on thinning treads, will soon be relieved of anxiety on this score, according to authentic reports from several sources, which reveal that two factors are at present allied in preventing truck tire production from meeting current demands.

The first is a shortage of skilled tire workers. The second is concerned with how fast crude rubber will become available from the Near East. This will depend largely upon the condition of plantations and equipment freed by Japan's surrender, and whether there is an inventory of crude rubber in liberated areas ready to be shipped.

A definite indication that tires of all types will soon be available is seen in a statement by the B. F. Goodrich Co. that the rubber industry's prewar capacity of 65,000,000 tires a year has been increased to more than 110,000,000. "Expansions made by the industry during the war are the factors that will make it possible to meet the tremendous backlog of civilian tire demands plus tires for millions of new automotive vehicles," according to Goodrich.

Some immediate easing of the tire situation should result if substantial quantities of new truck tires now in this country in the hands of the Army and Navy are declared surplus property and offered for sale to tire dealers through rubber manufacturers. It is predicted that such a step will be taken shortly. Most of these tires are of non-directional mud-snow design and many have extra plies as specified for military construction.

Meanwhile, the War Production Board assumes a less optimistic outlook, asserting that both passenger and truck tires will continue to be rationed "for some time." However, a ray of hope is seen in the discontinuance of emergency truck tire ration boards, and elimination of inspection of tires used on commercial vehicles.

CANADA BREEDS "CATTALO"

"Cattalo," a new hybrid resulting from crossing beef cattle breeds with buffalo, may soon be exported by Canada to the United Kingdom. Canada has been experimenting with the cross for some time and is now reported in a position to export some of the meat.

The cross is said to produce an animal somewhat larger than ordinary beef breeds. The meat compares favorably with good beef. The animal, said to be immune to fluke, tse-tse and warble fly attacks, produces an excellent hide, while the carcass breaks down along the same lines as those of a beef carcass.

TWO MORE MEAT PLANTS WIN "A" AWARD

TWO meat packing plants separated by the span of a continent—Dorset Foods, Inc., Long Island City, N. Y., and the Cornelius Packing Co., Los Angeles, Calif.—were recently tendered the Department of Agriculture Achievement "A" award for outstanding wartime production records.

The Dorset award took place late in August, with Lieut. Ralph F. Lewis, S. C., USNR, making the formal presentation to J. J. Akston, president.



AWARD FLAG WON BY EAST COAST PLANT—

Pictured with "A" flag awarded Dorset Foods, Ltd., are (l. to r.) J. J. Akston, president; Lieut. Ralph F. Lewis, USNR; Lieut. Robert A. Sherry, ATC, 14th Air Force, and William Derby, in charge of meat canning production.

The Cornelius Packing Co. received its award during mid-September, with E. H. Spoor, regional director, Office of Supply, CCC, Department of Agriculture, acting as master of ceremonies. Among those participating in the program were S. P. Cornelius, owner; Harold Cornelius, general manager; Mayor J. B. Leonis of Vernon, Calif., and Capt. Milton A. Deiner.



—AND ALSO BY PACKING FIRM ON WEST COAST

Stirring postwar ceremonies marked presentation of "A" award banner to Cornelius Packing Co. Pictured (l. to r.) Capt. Milton A. Deiner, Army Quartermaster Corps; Jay Hunsberger, production superintendent; S. P. Cornelius, president, and E. H. Spoor, Department of Agriculture.

a PLANT MANAGER says:



"...We like Inland Steel Containers

... because they are uniform in size and weight and lend themselves to handling on ordinary conveying equipment. They are easily filled and closed air tight. Substitute containers we have been forced to use under war conditions have taught us to appreciate the outstanding advantages of the steel container."



No. 5538 STANDARD SHIPPING BARREL

No. 584 LUG COVER PAIL

No. 514X LEVER LOCKING RING PAIL

No. 584R SWIVEL-SPOUT POR-PAIL

No. 594Q CLOSED TOP PAIL

- NO LEAKAGE
- NO SPOILAGE
- NO CONTAMINATION

INLAND STEEL CONTAINER CO.

Container Specialists

6532 SOUTH MENARD AVENUE, CHICAGO 38, ILLINOIS

PLANTS AT: CHICAGO • JERSEY CITY • NEW ORLEANS

Improved Packages In Offing As Soon As Materials Ease

WARTIME experiences will undoubtedly exert a profound influence on future commercial packages and packaging methods, but these improvements will not take place overnight; they must wait upon the availability of necessary machines and materials which, in many instances, is still some distance off. This was among the more important conclusions drawn at a two-day packaging conference of the American Management Association held in New York City last month at which major phases of the overall problem of commercial packaging were authoritatively discussed.

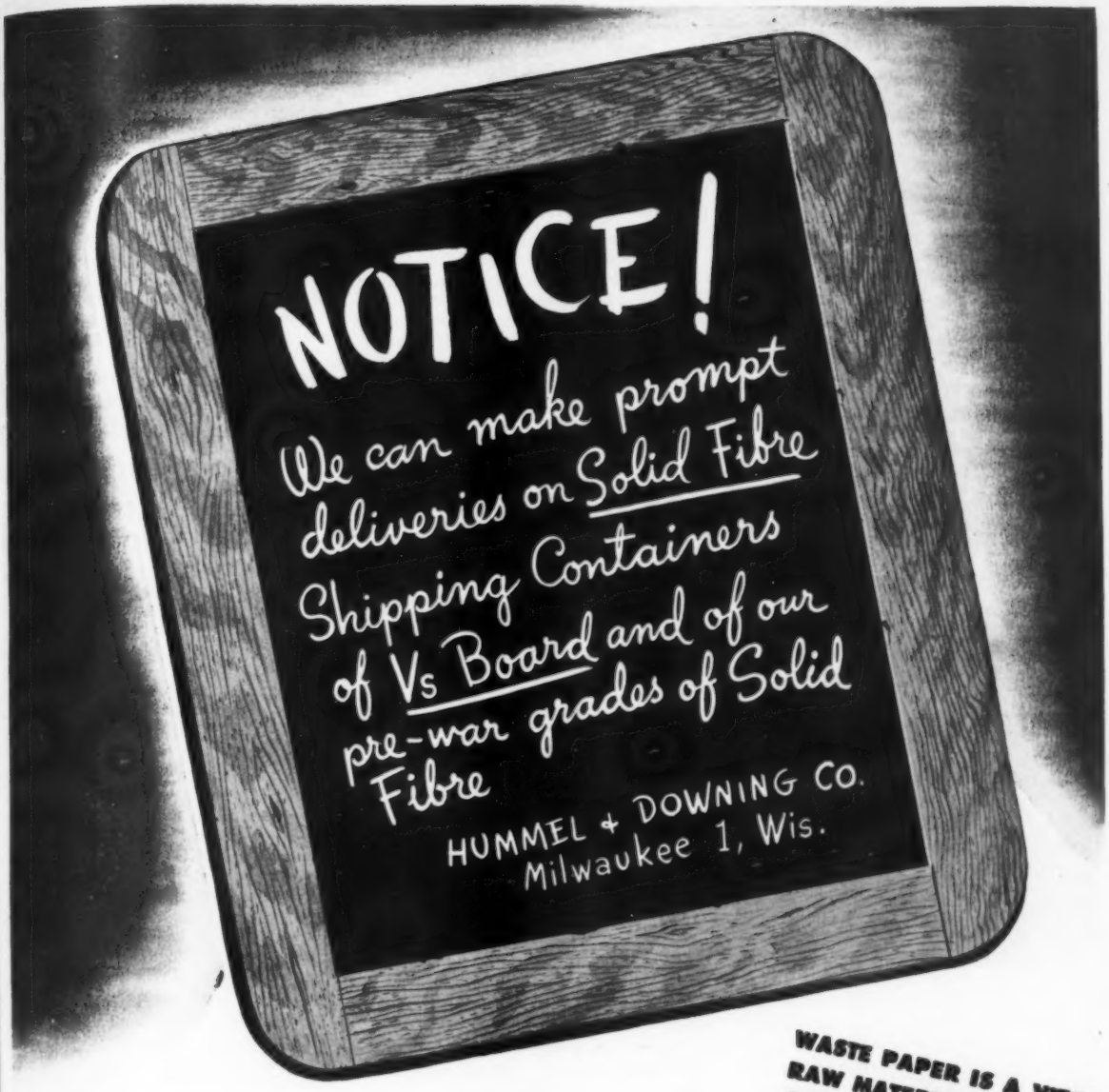
A factor which will hold back canned sales is the tin shortage, according to Albert W. Luhrs, president, Container Testing Laboratories, Inc., who said: "A normal supply of tin from the Malay states cannot be expected inside of six months to a year at best, although there are indications that considerable quantities of refined tin abandoned by the Japs may be found there." Concerning cartons he was more optimistic, predicting that "with the very considerable decrease in government demand for tremendous quantities of boxes of the highest tests, most container manufacturers will probably be able to supply boxes of prewar quality by the end of the year."

Cites Huge Backlogs

C. A. Claus, vice president, New Jersey Machine Corp., told the meeting: "From a survey of the package machine manufacturers it appears that all have tremendous backlogs which will make it impossible to achieve deliveries in what the customer considers a reasonable length of time."

Pre-packaging proved an especially lively topic at the conference, with William F. Cullom, director of sales, films and foils department, Celanese Plastics Corp., asserting: "Retailers throughout the country agree that through packaging their selling costs can be more closely controlled. This and other reasons lead to the deductions that 1) Consumers will increase their demand for nationally advertised products; 2) Packaged merchandise assures the consumer that the product is factory-fresh; 3) Inventory control is speeded up, and 4) Protection, plus transparency, helps sell merchandise." Cullom added that through pre-packaging the meat counter bottleneck can be greatly eased.

The possibility that freezing may bring radical changes in meat merchandising methods was foreseen by James Harley Nash, industrial designer, who added, "This may come faster than we think." He qualified this statement by saying, "There are several serious bottlenecks in this development which must be solved before the idea is practical."



WASTE PAPER IS A VITAL RAW MATERIAL FOR CONTAINERS . . . .
Save it . . . .

FOR ability to stand up to a lot of knocking around — for outlasting long exposure to extreme weather conditions — and for downright endurance under any circumstances — the war developed nothing quite the equal of Vs Solid Fibre Shipping Containers. . . . Shippers for export and for any fields requiring tough, rugged containers can now get prompt deliveries on our V-Board Containers in all grades and on the Pre-war grades of high-test Solid Fibre containers with which our name has been so long associated.

HUMMEL & DOWNING CO. *Milwaukee 1, Wis.*
MAKERS OF SOLID FIBRE AND CORRUGATED CONTAINERS — FOLDING BOXES — BOXBOARD

Improve Poor Proteins for War Relief Feeding

A new technique for improving the protein efficiency of the cereals on which war relief feeding must largely depend was described by Dr. Paul R. Cannon, department of pathology, University of Chicago, at a recent meeting of the Food Forum in Chicago.

Pointing out that aside from calories, probably the greatest nutritional need of underfed or starving persons is for protein foodstuffs, Dr. Cannon said that ideally, they should have the highest quality proteins, as represented by meat, fish, milk, eggs and cheese. However, since these foods are both high in cost and short in supply, other foods must be employed, particularly wheat, corn, oats, rice and legumes. He said that research which the University of Chicago department of pathology has carried on for the Army and in cooperation with the Quartermaster Corps indicates that even now a great deal can be done to improve the efficiency and economy of performance in the utilization of protein foods for relief feeding.

After tests of the effect of adding or subtracting essential amino acids from the diet of experimental animals, experiments were begun to find what could be done to remove protein deficiencies in certain foods. In one case, corn meal which proved inadequate in bringing about weight gains in starved rats, was improved by addition of nine essential amino acids. The protein nutritive value of corn was thus made equal to that of a high quality protein, according to Dr. Cannon, and the rats made good gains.

The next attempt was to find ways to make up the protein deficiency in one food by supplementing it with some other inexpensive foods high in the lacking amino acids. An experiment was carried on with navy beans. By trying various foods known to be high in the amino acids which beans lack, it was discovered that, by adding 10 per cent of sunflower seed to the beans, their protein efficiency could be increased 100 per cent. Wheat germ and corn germ produced similar results, although in not quite so high a percentage.



"Everything's under control now!"

"Chilling, plasticizing, aeration —everything involved in changing rendered fat to snowy-white, creamy, smooth lard is under mechanical control in our new Votator equipment. Now we're certain of putting a product of uniformly fine quality and sales appeal on the market.

"You see, the Votator combines everything in one continuous, closed, automatic operation. Therefore it is breaking all records in our plant for production volume in relation to floor space used.

"Better do what we did—write for full information." *The Girdler Corporation, Votator Division, Dept. NP4-1, Louisville 1, Kentucky.*



This unit processes 9000 to 10,000 lbs. per hour, occupies only 8' 6" by 9' 6" of floor space. Also available, smaller unit which processes 3000 to 4000 lbs. per hour in 3' 2" by 5' 6" floor space.

THE Votator A GIRDLER PRODUCT

A CONTINUOUS, CLOSED LARD PROCESSING UNIT

SUSPENSION OF STORAGE LIMITATIONS CONTINUED

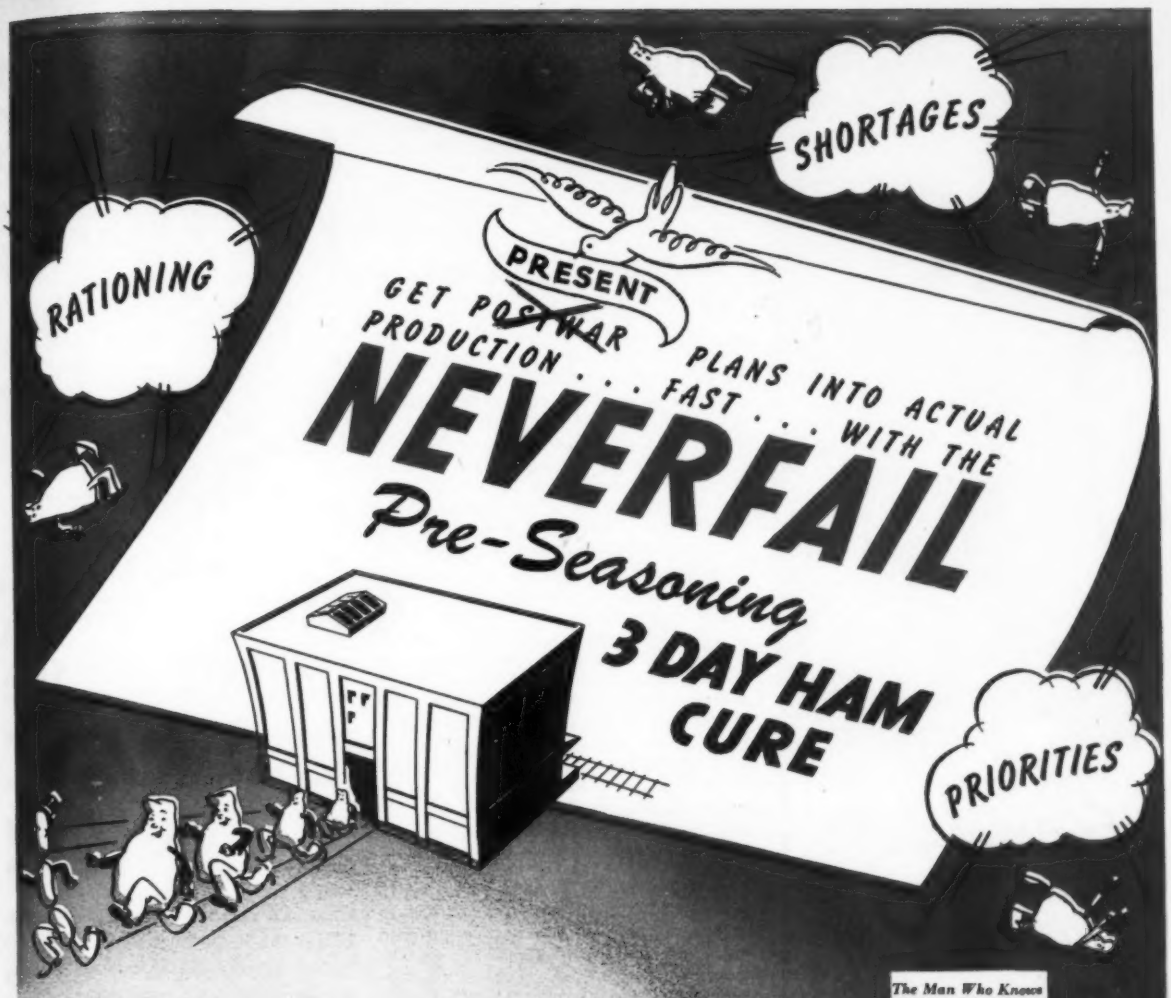
The U. S. Department of Agriculture has extended through October 31 the suspension in 25 states of provisions of WFO 111 limiting the quantity and storage time of many commodities in public freezer or cooler space. Commodities affected include sterile canned meats and certain packinghouse products which were once limited to 10 days' storage.

The storage restrictions had previously been suspended only for the period July 1 through September 30. The suspension permits the listed commodities to move into storage without authorization. All other provisions of WFO 111 remain unchanged in the 25 exempted states and no part of the order is suspended in any of the remaining states.

States in which the suspension is in force for October are Maine, New Hampshire, Vermont, West Virginia, Ohio, Indiana, Kentucky, Tennessee, Michigan, Wisconsin, Illinois, Minnesota, Iowa, Missouri, Arkansas, North Dakota, South Dakota, Nebraska, Kansas, Oklahoma, Montana, Wyoming, Colorado, New Mexico and Arizona. Although lying within these states, the suspension order does not apply in St. Louis, Mo., National City, Ill., Denver, Colo., and Memphis, Tenn.

ISSUE LOCKER BOOKLET

How to construct and operate a frozen food locker plant is detailed in a pamphlet prepared by Wayne C. Fletcher, industrial engineer for the Arkansas State Resources and Development Commission. The pamphlet contains a floor plan for a 300-locker unit and describes the food freezing process. Fletcher, estimates that the unit would cost $19,500, including $6,000 for the building and $13,500 for equipment. He sets the annual income from the plant at $13,665 and annual expenditures at $11,605, leaving a 10.6 per cent profit.





You are probably planning big things . . . new products, increased output, sales to more customers in new territories. Get into action FAST! Be first on the market with your products.

You'll want to be FAST . . . but your products have got to be RIGHT. Look to Mayer for technical help . . . and for the curing and seasoning materials you need *now*.

Many years of experience have taught us how to make sausage and other meat specialties that will please *your customers* . . . wherever and whoever they are. NEVERFAIL can help you achieve all sorts of production short-cuts . . . and at the same time insures mellow, full-bodied flavor, attractive color and fine texture. Write for complete information.

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Canadian Plant: Windsor, Ontario

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Pre-Seasoning 3-DAY HAM CURE



FOR

Complete Protection

Better smoke penetration and finest flavor

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SAUSAGE CASINGS

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General Office: 4100 S. Ashland Ave., Chicago, Ill.

October Civilian Supply 11 Pct. Above September

During the four-week October rationing period, according to Department of Agriculture figures, civilians will have a total of 1,502,700,000 lbs. of meat (carcass weight), compared with 1,352,000,000 lbs. during the four-week September rationing period, an increase of 150,000,000 lbs., or 11.15 per cent.

On a weekly average carcass weight basis (before the meat is trimmed for sale at retail and including the meat used on farms), civilians will have 173,600,000 lbs. of beef during October compared with 168,700,000 lbs. during September, an increase of 4,900,000 lbs. or 3 per cent; 50,900,000 lbs. of veal compared with 37,200,000 lbs., an increase of 37 per cent; 20,000,000 lbs. of lamb and mutton compared with 19,150,000 lbs., an increase of 4 per cent, and 131,125,000 lbs. of pork compared with 112,950,000 lbs., an increase of 16 per cent.

Deducting the amount of meat used on farms, and allowing for normal weight shrinkage that results when meat is trimmed into cuts for sale at retail, OPA estimates that during the October rationing period, on a weekly average basis, civilians will have 130,670,000 lbs. of beef compared with 129,140,000 lbs. in September, an increase of 1 per cent; 44,150,000 lbs. of veal compared with 32,580,000 lbs., an increase of 36 per cent; 17,530,000 lbs. of lamb and mutton compared with 16,880,000 lbs., an increase of 4 per cent, and 110,850,000 lbs. of pork, compared with 92,800,000 lbs., an increase of 19 per cent. In total, the weekly average October meat supply on a retail trim basis amounts to 303,200,000 lbs. as compared with 271,400,000 lbs. in September, or an increase of 11.72 per cent.

During the September rationing period, almost all the beef, veal and lamb and mutton available for civilians was rationed. During the October period, on a weekly average retail trim basis, OPA estimates that 54,550,000 lbs. or 42 per cent of the total supply of beef will be rationed. Of the total supply of veal, 24,720,000 lbs. or 56 per cent will be rationed; lamb and mutton, 9,110,000 lbs. or 52 per cent, and pork, 103,860,000 lbs. or 94 per cent. Of the total supply of all meats on a weekly average retail basis, 192,240,000 lbs. or 63 per cent will be rationed.

Financial Notes

The board of directors of John Morrell & Co., Ottumwa, Ia. at a meeting on October 2, declared a regular dividend of 50c and an extra dividend of 50c a share on its common stock, payable October 27, 1945, to stockholders of record on October 13, 1945.

The Cudahy Packing Co. has declared a quarterly dividend of 30c a share on its common stock and a dividend of 56¼c a share on 4½ per cent cumulative preferred stock, both payable October 15 to stockholders of record on October 2, 1945.

"Savings that put money in your pockets!"



USE STANDARD STRENGTH

GARLIC & ONION

Here is a way to improve your products and at the same time reduce your manufacturing costs! Garlic and Onion Juices are definitely more economical to use... labor costs are cut to a minimum (no peeling etc.)... market prices are more stable and shrinkage and spoilage during storage are practically eliminated. Not only will you realize a savings in costs but will also attain a product that is superior in quality! *Standard strength* Onion and Garlic Juices are dependable the year around... their usage assures a uniform, full, natural flavor and fine subtle aromas. Try them! Garlic, 1 gal.—$2.50; Onion, 1 gal.—$1.25.

★ *For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results*

VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST.
CHICAGO 10, · ILLINOIS

LIFT MOST RESTRICTIONS ON SLAUGHTER PAYMENTS

The Stabilization Administrator of the Office of War Mobilization and Reconversion has lifted restrictions on subsidy payments to livestock slaughterers in non-federally inspected plants and to persons who have livestock custom slaughtered. The administrator revoked OES Directive 31, which had authorized the Reconstruction Finance Corp. to make subsidy payments to these types of operators only after the Office of Price Administration had certified their slaughter quotas.

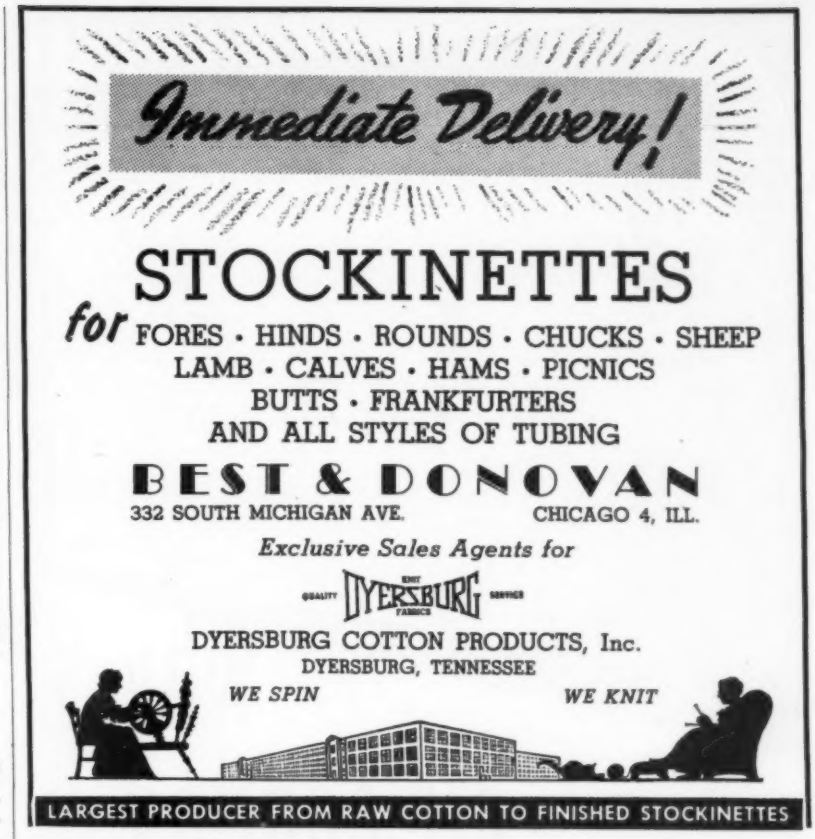
The revocation provides that Directive 31 shall remain in effect and OPA certification be required for subsidy payments *for quota periods beginning on or before August 25.* This means OPA retains responsibility for certifying slaughterers and quota bases to RFC for the periods in which OPA was administering the slaughter control program. The action clarified the position of slaughterers who undertook operations after suspension of OPA's slaughter control program on September 8, and enables RFC to pay subsidy claims to such operators under its own regulations.

EMERGENCY COURT TURNS DOWN PROTEST ON PRICES

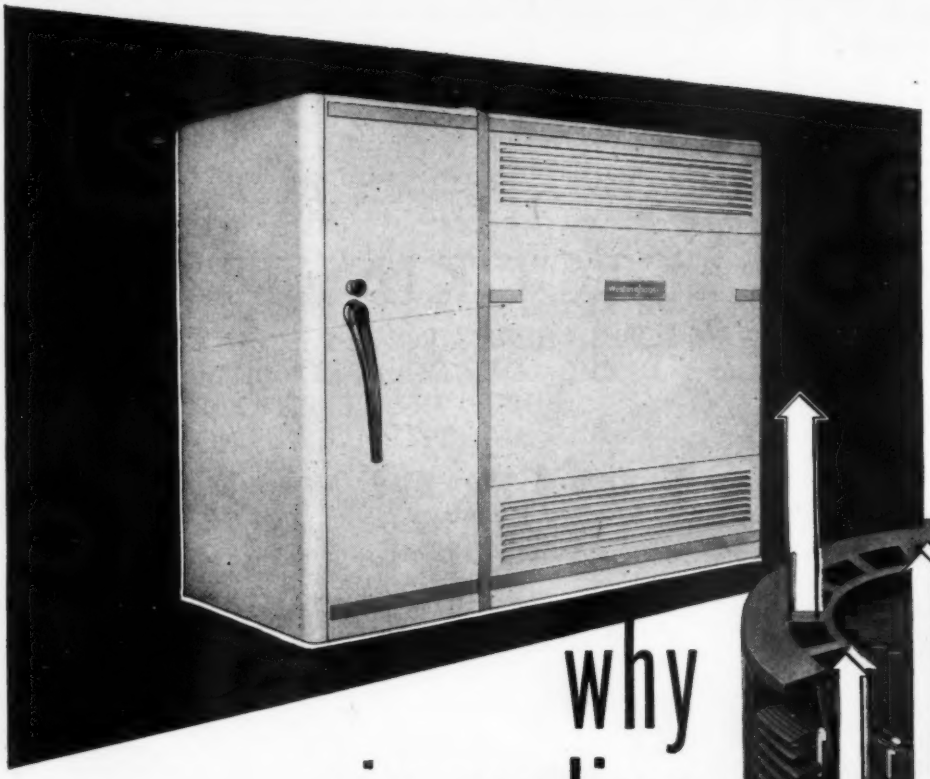
The U. S. Emergency Court of Appeals last weekend dismissed a complaint brought against Price Administrator Chester Bowles by Fred Horns & Son, in which the validity of OPA ceilings on beef carcasses and wholesale cuts was attacked. The protestant had challenged the validity of beef price ceilings on the basis that RMPR 169 must have been invalid during the five months prior to March 30, 1944, because it was found necessary subsequently to take various corrective measures, including the placing of ceilings on the price of live cattle and to make certain increases in the subsidy payments. The Court ruled that the original protest made no claim for retroactive relief and that it could not consider objections to the regulation which were not set forth in the protest. The Court ruled also that the evidence presented was insufficient to warrant a declaratory judgment that the maximum prices were not generally fair and equitable.

FEED CARLOAD MINIMUM

To obtain wider distribution of protein animal feeds, the Office of Defense Transportation changed the minimum weight requirements for carload shipments of animals or poultry feed or meal from 60,000 to 50,000 lbs., effective October 1 and lasting for a period of 60 days. The change was made through Amendment 3 to Special Directive No. 18-A-1. The new minimum applies to feed in packages, in straight carloads or in mixed carloads with cereal feed preparations.







why air-cooling

FOR INDOOR TRANSFORMERS?

Why is AIR—the simplest and most reliable of insulating mediums—also the most efficient for most indoor transformer applications?

Basically, because *all* transformers are air-cooled. Liquid-filled transformers employ a liquid to transmit heat from windings and core to the inside surface of the tank, thus entailing *three heat transfers:* (1) windings to liquid (2) liquid to tank (3) tank to air.

Westinghouse Air-Cooled Transformers, with their natural "chimney" cooling action, simplify and expedite heat disposal. *There is only one transfer* . . . from coils directly to air. Thus, air-cooling not only eliminates liquids with their inconveniences, but also simplifies the problem of heat transfer.

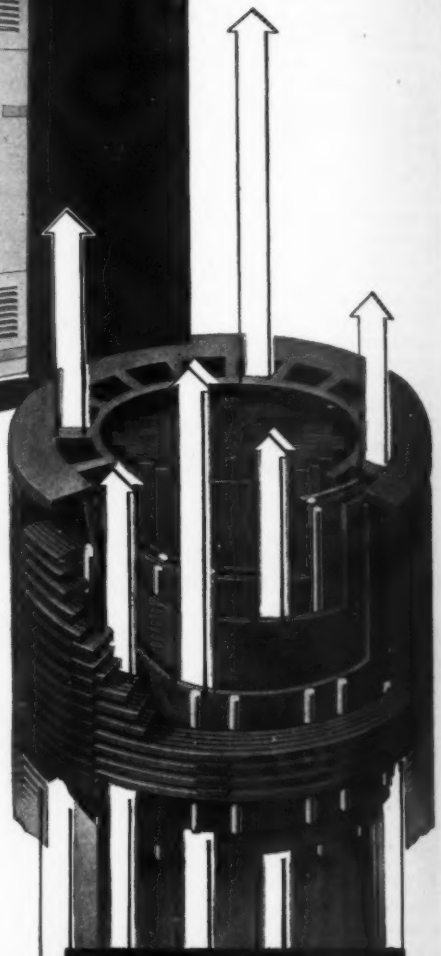
Westinghouse Air-Cooled Indoor Transformers and Power Centers are one of many Westinghouse achievements in transformer design. The complete Westinghouse line includes oil and Inerteen-filled types for applications where these are more applicable, as in outdoor installations. Consult your Westinghouse representative for full information on either, or write Westinghouse Electric Corporation, P. O. Box 868, Pittsburgh 30, Pa. J-70450

Westinghouse

PLANTS IN 25 CITIES . . . OFFICES EVERYWHERE

Air cooled

TRANSFORMERS



SERVICE TEST REPORT

TEMPORARY OVERLOADS ARE HARMLESS

After being in service more than one year, a Westinghouse 600-kva, 13-kv, Air-Cooled Transformer carried a 200% load for 30 hours. Inspection could detect no deterioration, and transformer is still giving continuous service.

NEW EQUIPMENT *and Supplies*

PORTABLE BEAM SCALE

A modernized portable beam scale has been developed by The Howe Scale Co., Rutland, Vt., said to incorporate important advantages that mean greater satisfaction and longer life. It is designated as Model No. 54 and has a capacity of 1,000 lbs.

For quicker, more accurate readings, graduations are die-cast on the lower



edge of the scale beam where they shine clearly against a dark red background. The possibility of errors in reading is still further minimized by a center-indicating poise with a non-removable set screw. Both beam and poise are die-cast from corrosion-resistant metal. Wheels are so designed that the ends of the axles are enclosed and do not project to tear clothing or bags.

Sustained accuracy over long periods of service is achieved by a special Howe feature—four ball bearings set between the platform and the pivot bearings. These ball bearings absorb the brunt of platform movements which would otherwise be transmitted directly to the keen knife edges of the pivots and dull them, thus impairing the sensitivity of the scale. Other features include heavy cast levers with extra size pivots and bearings made of specially tempered tool steel; interchangeable pivots; and self-aligning load bearings suspended in forged loops which allow complete contact of bearing and pivot knife edges at all times.

NEW FOOD PLANT PUMPS

A new line of rotary pumps with removable liners, operating on the "bucket design" (swinging vane) principle which makes them self-adjusting for wear, has been announced by the Blackmer Pump Co. They are so designed that, when finally worn out, the liners may be easily replaced without disturbing piping or drive. The "buckets" (vanes) of the pumps are also quickly and easily replaced when worn, and it is said to be a characteristic of these new pumps that the action of the buckets compensates for wear and maintains the normal capacity of the pump until the buckets are worn to the critical point.

The capacity range is from 1 to 750 gpm. at pressures up to 750 psi. Three constructions are available in the standard line: all iron, bronze-fitted and all bronze. The pumps are also furnished with steam-jacketed heads for handling liquids of high viscosity or materials that are solid at room temperature. Standard drives are flat belt, V-belt and oil-immersed reduction drive. Several sizes of the new units are available as portable pumps, mounted on bases with rubber-tired casters.

Pumps of this design are handling lards, sticks, fats, vegetable oils and other viscous liquids common to the packing industry.

The firm has also announced that a new line of sanitary pumps with clamp-type head is now available. These pumps are designed for applications in the food processing field where frequent cleaning of pumps is necessary. The hand wheel, which actuates the head clamp, makes it possible to remove the head, rotor and buckets for cleaning. No tools are needed. There are no pockets or "dead spots" to collect and retain pumpage.

Standard units are furnished in capacities of 50 and 100 gpm. at pressures up to 50 psi. for flat belt or V-belt drive or complete with motor and oil-immersed reduction drive. A portable unit is also available, mounted on a base with rubber-tired casters.

GERMICIDAL LAMPS

Germicidal lamps, providing effective ultraviolet radiation to destroy airborne bacteria and to prevent contamination of foods and sterilized articles, are now available from Sylvania Electric Products Inc., Salem, Mass. Two types are offered in 15 and 30 watt T-8 sizes.

Type B is suitable for meat storage refrigerators, air conditioning ducts, food packaging, canning, bottle and jar filling operations and other applications where there is air turbulence, exhaust canopies, or provision for worker protection against the higher ozone output of Type B lamps.

Irradiating the upper third of a room where people are exposed for even short periods is necessary. Germicidal lamp applications should be carefully engineered to eliminate direct viewing by the naked eye, the manufacturer states, yet in such a manner as to utilize maximum radiation. Indirect systems of radiation produce best results when aluminum or polished chrome reflectors are used to shield the lamps from the eye and to reflect ultraviolet rays upward efficiently.

STEEL BOX STRAPPING

A tough, pliable box strapping, bearing the name "Fiber-Steel," and consisting of a highly flexible steel band core sheathed in a tough kraft paper which has been waterproofed, is now being produced by A. J. Gerrard & Co., Chicago. The smooth, wax-finished, water-repellent cover is scuff-resistant and provides proper tension without excessive biting into a corrugated box. Fiber-Steel strap can be applied directly to enameled or painted surfaces without danger of marring or cut fingers

MORE FLUID LECITHIN

S. E. Nelson, lecithin manager, and Paul S. Cummins, general manager, Central Soya Co., products division, observe the fluidity performance of new Centrol II. This new lecithin, much more fluid than any previously manufactured by Central Soya, has L.P. (lecithin potency) equally as high as regular Centrol. Lecithin is an emulsifying and antioxidant agent used in lard and in margarine.



BEWARE of Using Cheap Grinder Plates and Knives

They are an expense proven by the facts. They need regrinding often. They wear out in a short time. They require frequent replacement with new plates! Avoid all these expenses by using C-D TRIUMPH PLATES!



C-D TRIUMPH PLATES

are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D Triumph Plates can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries.

Write for full details and prices!

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MEAT BAGS
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VINEYARD SEASONINGS
AROMIX
REG. U.S. PAT. OFF.
PRODUCTS
FOR THE MEAT PACKING INDUSTRY

For Better Flavor in Your Sausage, try . .

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Quality-Controlled in Our Own Laboratory

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FLASHES ON SUPPLIERS

GIRDLER CORPORATION.—**Lester N. Harrison** has been named southeastern district manager of the Votator Division of The Girdler Corporation, Louisville, Ky., with headquarters in the Johnston bldg., Charlotte, N. C. His appointment was announced by **John E. Slaughter, jr.**, vice president in charge of the Votator Division. During the war, Harrison served with the Seabees as a combat diver in the Pacific theater, engaging in undersea repair and salvaging operations. He joined Votator in June, 1944, following his medical discharge.

KOLD-HOLD MFG. CO.—The promotion of **L. R. Burr** to chief engineer, succeeding **H. W. Whitmore**, has been announced by the Kold-Hold Mfg. Co., Lansing, Mich. Burr joined the Kold-Hold engineering staff several months ago, coming from the Trane Co.

TAYLOR INSTRUMENT COMPANIES—**Lewis B. Swift**, president, Taylor Instrument Companies, Rochester, N. Y., has announced the following changes in the firm's sales personnel: **Raymond E. Olson** appointed general sales manager to head up all sales activities, both domestic and foreign, with **Frank S. Ward** functioning under him as industrial sales manager, and **Ralph E. Clarridge** appointed sales engineering manager, succeeding Olson. All three men have been with the firm for some time—Olson since 1916, Ward since 1917 and Clarridge since 1930.

STANDARD OIL CO.—Construction of new research laboratories for the Standard Oil Co. (Indiana) has been started, it is announced by **Robert E. Wilson**, chairman of the board, and **A. W. Peake**, president. The new research plant will occupy property recently purchased by the company in Hammond, Ind., near the Whiting refinery, with which it will be connected by pipe line.

GENERAL FOODS CORP.—Plans for the erection of a modern salt-producing plant, with complete packaging facilities, in New York state to serve the eastern customers of the Diamond Crystal Salt Co., St. Clair, Mich., and the Colonial Salt Co., Akron, O., have been revealed by the General Foods Corp. These companies market a complete line of salt products, including the long-established Diamond Crystal Shaker salt and a high quality refined salt, primarily for use in the meat, canning and other food industries.

MACK MFG. CORP.—Increased production of Mack trucks is now underway following complete elimination of wartime controls on civilian truck output, according to **A. N. Morton**, vice president in charge of production, Mack Mfg. Corp.

BALDWIN-HILL CO.—**T. D. Slingman** has been named manager of industrial sales of the Baldwin-Hill Co., Trenton, N. J., manufacturers of thermal insulation products.



Illustrated: New 1½-Ton Chassis and Cab with Refrigerator Body.

Job-Rated: the big attraction in trucks !

UNLESS you have a truck that *fits your job*, either you waste money on a truck that's *too big*, or you gamble against breakdowns and frequent repairs with one that's *too small*.

That's why "*Job-Rated*" trucks are the "big attraction" for buyers who insist on transportation at the lowest possible cost *per ton mile*.

Job-Rated engines, with power to fit each truck capacity, give you performance with *economy*. Transmission, clutch, drive shaft, rear axle, and *every other unit* are soundly engineered and precision-built to *fit* the job and *do* the job . . . with long-lasting dependability.

Your Dodge dealer is now taking orders for these new Dodge *Job-Rated* trucks in ½, 1, 1½ and 2-ton capacities. If *your* hauling job requires trucks in any of these capacities—see him at once for a truck to fit your job!

DODGE DIVISION OF CHRYSLER CORPORATION

Truck Parts Are Important—Owners tell us they'll long remember the quick wartime availability of factory-engineered Dodge truck parts. Parts when you need them: that's the Dodge way . . . your protection from costly delay.

LISTEN TO THE MUSIC OF ANDRE KOSTELANETZ, WITH GUEST STARS, THURSDAYS, CBS, 9 P.M., E.T.

DODGE *Job Rated* **TRUCKS**

FIT THE JOB . . . LAST LONGER

BUY VICTORY BONDS

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

NOW YOU CAN CLEAN HOG NECKS *PERFECTLY*



ANCO No. 786 NECK WASHER

Thoroughly removes blood clots from the fatty neck tissue of hog carcasses in a fraction of a minute. The revolving special teeth simultaneously lacerate the tissue and massage the blood out while water fed thru hose connection in the hood flushes it away. The unit is complete with ½ H.P. built-in motor. It weighs 80 pounds and can be furnished with or without counterweight.

ANCO

THE ALLBRIGHT-NELL CO.

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A Sure Way To Save On Packaging Costs

The race for civilian production has begun! During war years speed and volume were the production goals—today low cost is all important. This is particularly true in the Lard and Shortening Departments.

If you are setting up and closing Lard and Shortening cartons by hand, PETERS can help you reduce your cartonning cost substantially. The use of PETERS automatic and semi-automatic carton setup and closing machines will often show very substantial savings in packaging costs.

If you will send us samples of the different size cartons you are using, we will be glad to make recommendations to suit your specific requirements.

Prompt action will save delays later, as we expect to deliver these machines in the same sequence as orders are received.



This PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 "Peters Style" cartons per minute. Requires only one operator.



This PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 "Peters Style" cartons per minute. Requires no operator.

PETERS MACHINERY CO.

4700 Ravenswood Ave. Chicago 40, Ill

BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings

Morrell PRIDE meats

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

Book Reviews

INDUSTRIAL OIL AND FAT PRODUCTS, 1945. Published by Interscience Publishers, Inc., 215 Fourth ave., New York 3, N. Y. Written by Alton E. Bailey. 735 pages with charts, diagrams and subject and author index. Price, $10 per copy.

Important advances in oil and fat technology in recent years are included in this new text by the senior chemical technologist of the Southern Regional Research Laboratory, U. S. Department of Agriculture.

The greater part of the volume is devoted to a description and discussion of the commercially important oil and fat products and the processes used in their manufacture. The chemical and physical nature of fats is briefly reviewed and the various fatty raw materials are considered with respect to their composition, characteristics and availability. A considerable amount of technical material is published for the first time in this book. An attempt has been made to fill the gap in literature in the field of edible fats and oils, especially with respect to plastic shortening agents and bakery products, and on the practical operations of refining, bleaching, deodorization and hydrogenation.

Meat industry readers will be particularly interested in a discussion of lard and other animal fats which covers different varieties of lard, variations in composition of lard, consistency of lard, stability of lard, rendered pork fat and hydrogenated and deodorized lard products.

The extraction of fats and oils by various methods, including heat treatment and solvent, is discussed thoroughly, and refining, bleaching, deodorization and hydrogenation are also treated intensively.

Some of the chapters in the new book include: Structure and Composition of Fats and Oils, Reactions of Fats and Fatty Acids, Role of Fats in the Diet of Man, Production and Consumption of Primary Fats and Oils, Composition and Characteristics of Individual Fats and Oils, Plastic Shortening Agents, Butter and Margarine, Bakery Products and Confections, Soap and other Surface-Active Materials, Miscellaneous Oil and Fat Products, Soapmaking, and Fractionation of Fats and Fatty Acids.

* * * *

REFRIGERATION AND AIR CONDITIONING ENGINEERING, 1945. Published by John Wiley & Sons, Inc., 440 4th ave., New York 16, N. Y. Written by B. F. Raber and F. W. Hutchinson. 291 pages with charts and diagrams. Price, $4 per copy.

The fundamental theory of refrigeration and air conditioning engineering and its application occupies the main attention of this book, which presents methods of solving many technical problems by means of time saving charts and graphs. The authors make it clear that the treatment is rigorous and restricted to fundamental principles and rational procedures, with both refrigeration and air conditioning treated as sciences rather than arts.

This type of treatment has the advantage of embracing not merely the equipment and methods in use today, but those which are of the future. The potentialities and limitations of such relatively new applications as the heat pump, radiant heating and porouscoil humidifying are implicit in existing theory; thus, the engineer with a sound psychrometic and thermodynamic background can employ his knowledge to foresee some of the patterns of the future.

For these reasons, this volume contains neither descriptive material nor performance data on actual installations or equipment, nor does it reproduce any appreciable amount of empirical data available in standard handbooks. Wherever possible, graphical solutions have been devised for the more important rational equations.

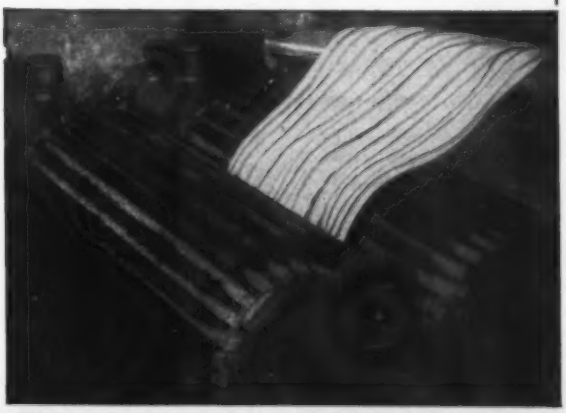
The entire subject of refrigeration is treated in terms of pictorial representation of cycles, actual as well as ideal on the pressure-enthalpy chart, and a new method of graphically solving cycle problems, using a superimposed trace sheet, is developed, with pH charts and trace sheets in pairs provided for eight of the most widely used refrigerants.



Meat Packers and Processors

FULLERGRIPT Brushes out-perform other makes better than 5 to 1 as proven by many users. Cooked meat containers must be clean to satisfaction of inspectors. FULLERGRIPT Ham-Mould brushes do this job—no cores to send out for refilling—refills are put on by operator of machine or maintenance men.





Write us about your requirements

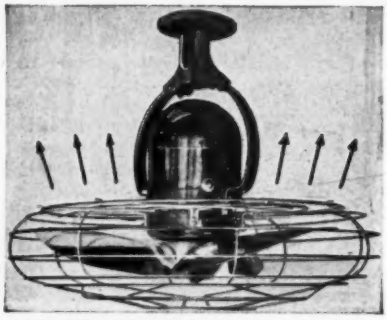


Casing Brush Cores can be supplied by a well-known Chicago firm—made from Hard Aluminum—and brush refills by us for easy installation when needed.

THE FULLER BRUSH COMPANY

INDUSTRIAL DIVISION, 3596 MAIN STREET, HARTFORD 2, CONN.

YOU'RE PAYING A BIG PRICE FOR WATER ON WALLS AND CEILINGS



Cut 2061. View of 24' diameter Refrigerator Fan. Designed to blow upwards but can be adjusted to blow in various directions.

There is only one place that water on the walls and ceilings of your cooler and storage room can come from and that is from your stored products. This means shrinkage in weight and dehydration. This loss of weight can be avoided by installing a RECO Refrigerator Fan. It provides complete air circulation and as the moving air produced by the RECO absorbs the water on walls, ceilings and coils, drying them, the percentage of relative humidity in the air is increased, preventing dehydration.

Reco REFRIGERATOR FAN

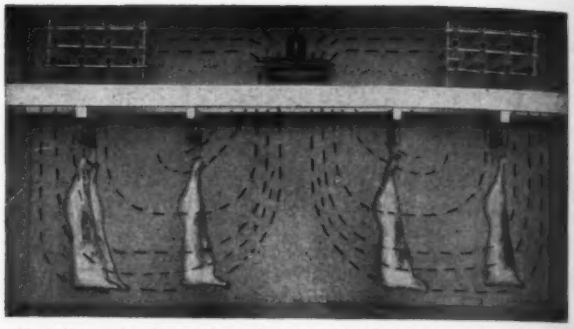
The RECO is a miracle fan for packing houses and sausage factories as it keeps the coolers and storage rooms in a dry, sanitary condition, dissipates odors and fumes, avoids the necessity of defrosting coils and substantially reduces operating costs.

RECO Special Fans can also be supplied for fly chasing, for providing uniform temperature and humidity in processing rooms and for office use. Please write for complete information.

REYNOLDS ELECTRIC COMPANY

Mfrs. RECO Fly Chaser Fans, Food Mixers, Meat Choppers, Vegetable Peelers, Etc.

2689 West Congress Street Chicago 12, Illinois



Above is a sectional view of a cooler with a RECO Refrigerator Fan in operation. Broken lines indicate the actual movement of air constantly over and around the coils and in and around all stored products.



DESIGNED FOR PACKERS

PITTSBURGH-ERIE SAW AND GRINDER SERVICE

Pesco Pete can supply the perfect tools for the heavy cutting and heavy grinding of the meat packing industry. He is ready to supply you with the following efficient services, for a small monthly charge:

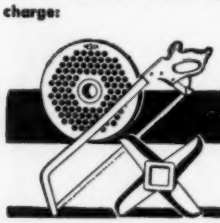
PESCO SAW SERVICE Large hand saw frames, beef splitter frames, pig nose and scribe frames, designed for heavy duty. Sharp filed blades, individually wrapped and inspected perfect—ready for quick blade changes.

PESCO BAND SAW BLADE SERVICE Machine-filed, inspected band saw blades to fit more than 40 types of meat and bone cutting machines. Pesco Pete will keep them repaired and supplied.

LARGE CHOPPER PLATE AND KNIFE SERVICE Made in sizes to suit your needs and ready for long and faithful service.



Pesco Pete will be pleased to give you complete details, or you may write direct.



PITTSBURGH-ERIE SAW CORPORATION

4017-31 LIBERTY AVENUE PITTSBURGH, PENNSYLVANIA

BRANCH PLANTS: ST. LOUIS and LOS ANGELES

Hog Skinning Knife

(Continued from page 19.)

animal too fast to suit the operator, much of the electrical equipment needed to be more rugged, and the operator felt quite strange with the apparatus. The engineers point out, however, that by making several design changes and breaking in an experienced operator, the machine should perform very satisfactorily.

While the hog skinning knife and cradle may be valuable tools under certain conditions, it is difficult to see how skinning can work into the present hog dressing setup without seriously reducing the speed of the rail operations. It is doubtful whether, in normal times, there would ever be sufficient demand for pigskin to make it worthwhile to slow down the killing and dressing line to put the hogs in the cradle, skin them and return them to the rail. It is possible of course, that a certain proportion of the kill might be side-tracked through the skinning operation and then returned to the line again.

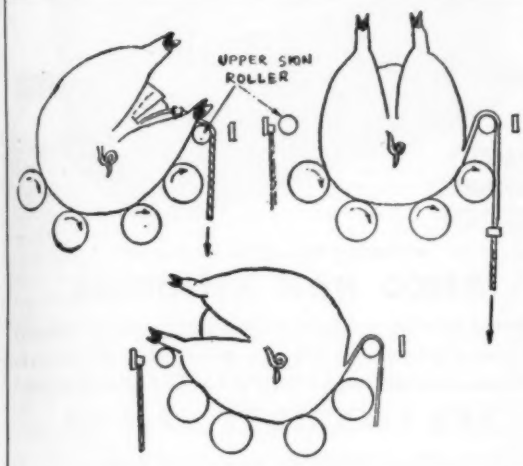


FIGURE 4: HOW HOG IS TURNED FOR SKINNING

Sketches illustrate different positions of the hog on the skinning cradle shown in Figure 2. The upper rollers are adjustable for various sizes of animals and provide a surface for the skinning knife to work against. The rollers are power driven and, as shown in the sketches, power-pulled tension cables are hooked onto the edge of the skin when the operation is begun.

American National Urges Announcement on Subsidies

The American National Livestock Association, through its secretary, F. E. Mollin, is urging Secretary of Agriculture Clinton Anderson to make an immediate announcement as to whether subsidy payments on beef are to be eliminated soon with compensating increases in beef ceiling prices. Mollin emphasized the association's demands for the elimination of subsidies and told Anderson that uncertainty over the beef subsidy question is causing much confusion among both livestock producers and feeders.

Mollin said that it is only fair that cattle feeders filling their feed lots at this time should have definite assurance at least six to eight months in advance as to what the subsidy removal program is to be.

ICC DENIES RATE DELAY

The ICC has rejected the petition of western railroads for further delay in imposing an order lowering rail rates on fresh meat and packinghouse products shipped from the Midwest to Pacific states, the effective date being November 10. The commission also denied the petition of western carriers and several western organizations for reconsideration of the order of June 5, but held in abeyance.

Jamison Vestibule Door (with track port) for busiest doorways



NORTH POLE TEMPERATURES the WORLDOVER

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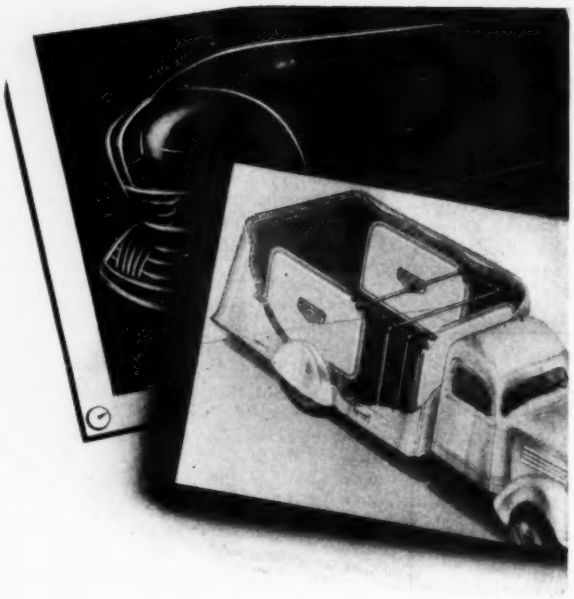
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To start your new trucks out right, to match their fresh styles with highest efficiency — equip them with Kold-Hold Streamlined Hold-Over Refrigeration Plates. For Kold-Hold Plates protect your meat — assures its freshness throughout the longest of trips — by holding specified temperatures until day's end. Then, if part of the load is still undelivered, special overnight refrigeration hook-ups keep your meat in prime condition without the necessity of removing it from the truck.

There is no trimming, slime or loss of bloom on Kold-Hold delivered meats. The lack of ice or brine keeps the truck cooler dry and clean — your meat untainted and hard. Kold-Hold Plates last a lifetime, will not leak or crack. They take up little space, thus permitting more payload. Extremely economical, they actually operate at a cost of less than a dime a day.

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HOIST & CRANE DIVISION, SPRINGFIELD, OHIO

Meat Production Is Under Last Year on Small Hog Slaughter

FEDERALLY inspected production of beef, veal, lamb and pork during September—estimated at 1,200,000,000 lbs.—was 2 per cent greater than the previous month, but 6 per cent less than September a year ago, according to an analysis of the livestock and meat situation issued by the American Meat Institute.

"Compared with August," the Institute stated, "the September meat production showed beef and veal increased 8 per cent and 20 per cent, respectively. Lamb production was the same. Pork showed a 12 per cent decrease. September's beef production, compared with a year ago, showed a 20 per cent increase, but veal, lamb and pork showed decreases of 15 per cent, 19 per cent and 31 per cent, respectively.

"Marketings of cattle, calves, and sheep and lambs for meat in September, compared with the previous month, increased 6 per cent, 15 per cent and 2 per cent, respectively. Hog marketings decreased 9 per cent."

Meat production in federally inspected plants for the week ending September 29 totaled approximately 287,000,000 lbs., according to estimates of the War Meat Board. This is a drop of 2,000,000 lbs. from the preceding week and is 32,000,000 lbs. under the corresponding week a year ago.

Inspected hog slaughter was estimated at 433,000 head. This is a 26,000 head decrease from the previous week and 446,000 or 51 per cent under the corresponding week last year. Pork production was calculated at 73,000,000 lbs. compared with 78,000,000 lbs. for the preceding week and 126,000,000 lbs. a year earlier.

The War Meat Board estimate of inspected cattle slaughter for the week totaled 348,000 head, 3,000 more than a week earlier and 22,000 more than a year ago. The output of inspected beef was calculated at 168,000,000 lbs. This is a gain of 2,000,000 lbs. over a week earlier and 24,000,000 lbs. more than in the corresponding week last year.

Slaughter of calves was estimated at 182,000 head, 1,000 less than the preceding week and 14,000 under a year ago. The amount of veal produced from this slaughter is estimated at 27,000,000 lbs., the same as in a week earlier but 1,000,000 lbs. less than a year ago.

The estimated slaughter of sheep and lamb amounted to 442,000 head compared with 416,000 for the preceding week and 536,000 a year ago. Production of inspected lamb and mutton in the three weeks under comparison is estimated at 19,000,000 lbs., 18,000,000 and 21,000,000 lbs., respectively.

Revised weekly figures on inspected livestock slaughter and meat production for August are shown in the following table:

INSPECTED SLAUGHTER AND MEAT PRODUCTION

1945 Avg.	Beef Head (1000)	Beef Prod. (Mil. lb.)	Veal Head (1000)	Veal Prod. (Mil. lb.)	L & M Head (1000)	L & M Prod. (Mil. lb.)	Pork (ex. lard) Head (1000)	Pork (ex. lard) Prod. (Mil. lb.)	Total meat Production (Mil. lb.)
4	266	133.8	132	16.8	365	15.3	576	102.0	267.9
11	272	135.7	120	15.7	302	12.7	495	87.1	251.2
18	212	102.8	112	14.9	271	11.7	404	71.1	200.5
25	329	157.3	144	19.4	389	16.7	494	86.5	279.9
Sept.									
1*	334	156.7	165	22.7	395	17.1	480	83.9	280.4
8*	280	131.3	135	19.2	329	14.1	470	81.8	246.4
15*	350	165.6	170	24.3	402	17.3	488	83.9	291.1
22*	345	166.3	183	26.5	416	17.9	459	78.0	288.7
29*	348	168.4	182	26.6	442	19.0	433	72.7	286.7

*Preliminary, subject to revision.

DEPARTMENT OF AGRICULTURE SELLING 350,000 LBS. LARD

The U. S. Department of Agriculture this week announced that it is offering for sale approximately 296,650 lbs. of inedible lard and about 43,838 lbs. of edible lard. Bids are to be presented by 5:00 p. m. October 8, 1945.

Included in the offerings is 6,013 lbs. edible lard to the general trade within the Boston, Mass., trucking area. The weakened condition of present containers prevents long transportation. Another offering of edible lard is a lot of about 37,825 lbs. located at Buffalo, N. Y. This is available to government and state agencies and the general trade.

About 48,000 lbs. of off-condition lard is being offered to soap manufacturers. This is located at Cincinnati, O. The OPA has established a ceiling price of 11½c per lb. in the warehouse at the present location. Another offering of off-condition lard comprises about 248,200 lbs. located at Buffalo, N. Y. This offer is made to government and state agencies and soap manufacturers with a ceiling price of 11½c per lb.

AMI PROVISION REPORT

Provision stocks held by companies reporting their inventories to the American Meat Institute declined during the last half of September from the amounts in store at mid-month and, in most cases, September 29 stocks were considerably below those of a year ago.

During the two-week period, stores of cured fat backs, frozen-for-cure regular hams and picnics, S. P. cured bellies and other S. P. cured items increased over the mid-month level. September 29 stocks of cured fat backs, frozen-for-cure skinned hams and picnics were larger than last year.

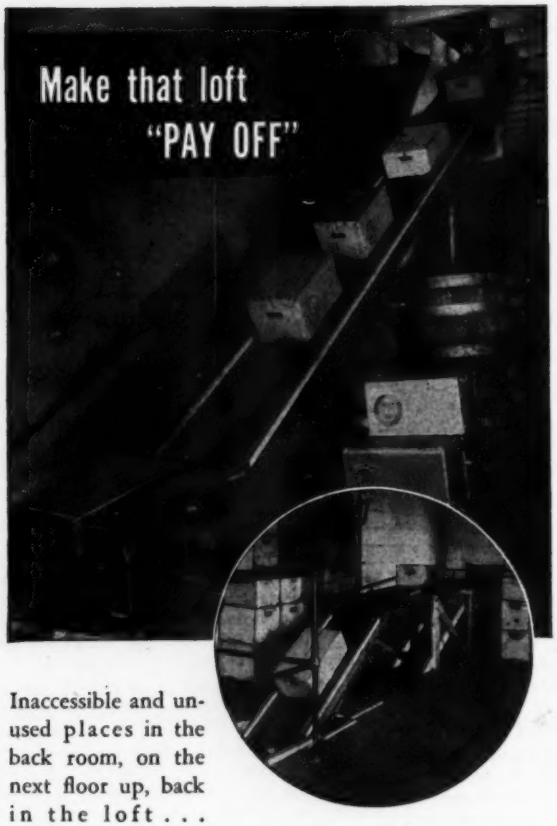
While stocks of rendered pork fat at the end of September showed a good percentage gain over mid-month, the actual tonnage increase was small. Packers also continued to withdraw lard during the last half of the month.

Provision stocks as of September 29, 1945, as reported by 64 companies to the American Meat Institute, are shown in the table below. Because the companies reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows the September 29 stocks as percentages of two weeks earlier and a year earlier.

AMERICAN MEAT INSTITUTE
Provision Stocks Report

	September 29 stocks as Percentages of Inventories on	
D. S. PRODUCT	Sept. 15, 1945	Sept. 30, 1944
Bellies		
Cured	63	49
Frozen-for-cure	14	0.2
Fat Backs (Cured)	112*	105
Other D. S. Meats		
Cured	80	47
Frozen-for-cure	88	16
TOTAL D. S. CURED ITEMS	76	61
TOTAL FROZEN FOR D. S. CURE	21	0.4
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular	84	49
Skinned	78	54
All S. P. Hams	70	53
Hams, Frozen-for-cure		
Regular	113	47
Skinned	42	225
All frozen-for-cure hams	43	496
Picnics		
Sweet pickle cured	86	54
Frozen-for-cure	117	102
Bellies, S. P. and D. C.		
Sweet pickle cured	103	63
Frozen-for-cure	53	12
Other Items		
Sweet pickle cured	127	80
Frozen-for-cure	69	53
TOTAL S. P. & D. C. CURED ITEMS	93	60
TOTAL S. P. & D. C. FROZEN ITEMS	53	48
BARRELED PORK	91	66
FRESH FORZEN		
Loins, shoulders, butts and spareribs	70	45
Packer hog sides	2	*
All other	85	33
Total	73	40
TOTAL OF ALL PORK MEATS	85	55
RENDERED PORK FAT	123	37
LARD	89	35

Note: Large quantity of cured, frozen, canned pork and lard held for USDA. *Not available.



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Sales Div.—321 Peoples Nat'l Bank Bldg., Grand Rapids 2, Mich.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

Week ended Oct. 3, 1945 per lb.

Steer, hfr., choice, all wts.	20¾
Steer hfr. good, all wts.	19¾
Steer, hfr., com., all wts.	17¾
Steer, hfr., utility, all wts.	15¾
Cow, commercial, all wts.	17¾
Cow, canner and cutter	13
Hindquarters, choice	22
Forequarters, choice	18¾
Cow, hdqs., commercial	19
Cow foreq., commercial	16¾

‡Beef Cuts

Steer, hfr., sh. loin, choice	32¾
Steer, hfr., sh. loin, good	30½
Steer, hfr., sh. loin, com.	25½
Steer, hfr., sh. loin, util.	22¼
Cow, sh. loin, com.	25½
Cow, sh. loin, util.	22¼
Steer, hfr., round, choice	22½
Steer, hfr., round, good	21¼
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	16¼
Steer, hfr., loin, choice	29¾
Steer, hfr., loin, good	28
Steer, hfr., loin, commercial	23¼
Cow, loin, commercial	23¼
Cow, loin, utility	20
Cow round, commercial	19
Cow round, utility	16¼
Steer, hfr., rib, choice	24¼
Steer, hfr., rib, good	23
Steer, hfr., rib, commercial	21¼
Steer, hfr., rib, utility	18¾
Cow rib, commercial	21¼
Cow rib, utility	18¾
Steer, hfr., slr., choice	27¼
Steer, hfr., slr., good	26
Steer, hfr., slr., com.	21¼
Steer, hfr., cow shank	13½
Cow, sirloin, commercial	21¼
Cow, sirloin, util.	18¾
Steer, hfr., flank steak	23¾
Cow, flank steak	23¾
Steer, hfr., reg. chk., choice	20¼
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17¾
Steer, hfr., reg. chk., utility	15¾
Cow, reg. chk., commercial	17¾
Cow, reg. chuck, utility	15¾
Steer, hfr., c. c. chk., choice	18½
Steer, hfr., c. c. chk., gd.	17¾
Steer, hfr., c. c. chk., com.	16¼
Steer, hfr., c. c. chk., utility	14¾
Cow, c. c. chk., commercial	16¼
Cow, c. c. chk., utility	14¾
Steer, hfr., foreshank	12¼
Cow foreshank	12¼
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	17
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, brisket, commercial	15
Cow, brisket, utility	15
Steer, hfr. back, choice	21¼
Steer, hfr. back, good	20
Cow back, commercial	18¾
Cow back, utility	16½
Steer, hfr. arm chuck, choice	19
Steer, hfr. arm chuck, good	18
Cow arm chuck, commercial	17
Cow arm chuck, utility	15¼
Steer, hfr. sh. pl., gd. & ch.	14¼
Steer, hfr. sh. pl., com. & util.	13½
Cow short plate, commercial	13½
Cow short plate, utility	13½

‡Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal—Hide on

Choice carcass	20¼
Good carcass	19¼
Choice saddles	22¾

†Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7¾
Hearts, cap off	15¾
Tongues, fresh or frozen	22¾
Tongues, can., fresh or frozen	16¾
Sweetbreads	23¾
Ox-tails, under ¾ lb.	8½
Tripe, scalded	4½
Tripe, cooked	8¾
Livers, unblemished	23¾
Kidneys	11¾

*Veal and Lamb Products

Brains	9¾
Calf livers, Type A	49¾
Sweetbreads, Type A	39¾
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add $0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) $2.00.

**Lamb

Choice lambs	.29[illegible]
Good lambs	.28[illegible]
Commercial lambs	.26[illegible]
Choice hindsaddle	.31½
Good hindsaddle	.29½
Choice fores	.27½
Good fores	.25½

**Mutton

Choice sheep	.12½
Good sheep	.11½
Choice saddles	.15½
Good saddles	.14½
Choice fores	.09½
Good fores	.08½
Mutton legs, choice	.14½
Mutton loins, choice	.13½

**Quot. on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23¼
Picnics	20½
Tenderloins, 10-lb. cartons	32
Tenderloins, loose	30½
Skinned shldrs., bone in	22½
Spareribs, under 3 lbs.	16¼
Boston butts, 4/8 lbs.	25
Boneless butts, c. t.	29
Neck bones	4½
Pigs' feet	4½
Kidneys	10
Livers, unblemished	13
Brains	11
Ears	6
Snouts, lean out	6
Snouts, lean in	7½
Heads	6½
Chitterlings	8½
Tidbits, hind feet	8½

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25½
Fancy skinned hams, 14/18 lbs., parchment paper	28
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25½
Square cut seedless bacon, 8 lb. down, wrap	23½
Beef sets, smoked,	
Insides, D Grade	35½
Outsides, D Grade	32½
Knuckles, D Grade	31½

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	$13.50
Regular tripe, 200-lb. bbl.	27.00
Honey. tripe, 200-lb. bbl.	31.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70- 80 pieces	$22.50
80-100 pieces	22.50
100-125 pieces	20.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.00
Plate beef, 200 lb. bbls.	31.00
Ex. plate beef, 200 lb. bbls.	33.00

For prices on sales to War Procurement Agencies, see Amendment 20 to RMPR 148, effective May 26, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis

Reg. pork trim. (50% fat)	18
Sp. lean pork trim. 85%	25½
Ex. lean pork trim. 95%	30½
Pork cheek meat	18
Pork livers, unblemished	11
Boneless bull meat	17½
Boneless chucks	17
Shank meat	16½
Beef trimmings	15½
Dressed canners	13½
Dressed cutter cows	13½
Dressed bologna bulls	13½
Pork tongues	15

DRY SAUSAGE

Cervelat, dry, in hog bungs	58
Thuringer	31
Farmer	41
Holsteiner	41
B. C. Salami, semi-dry	54
B. C. Salami, semi-dry	32
Genoa style Salami	63
Pepperoni	50½
Mortadella, semi-dry	28
Cappicola (cooked)	43¾
Prosciutto	37½

‡DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	29¾
Pork sausage, bulk	26½
Frankfurts, in sheep casings	28½
Frankfurts, in hog casings	25½
Bologna, natural casings	23½
Bologna, artificial casings	22½
Liver saus., fr., beef casings	21½
Liver saus., fr., hog casings	22¾
Smkd. liver saus., hog bungs	24¾
Head cheese	20
New Eng., natural casings	38¼
Minced lunch, natural casings	25¼
Tongue and blood	29
Blood sausage	24
Souse	20
Polish sausage	28¾

‡Prices based on zone 5, plus $1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'hse) in 625-lb. bbls., del.	$ 8.75
Saltpeter, s. ton, f.o.b. N. Y.:	
Dbl. refined gran.	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%)	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)

	Whole	Ground
Allspice, prime	28	30½
Resifted	29	31½
Chili powder		41
Cloves, Amboyna	40	46
Zanzibar	22	26
Ginger, Jam., unbl.	28	31
Mace, fcy. Banda	1.05	1.19
East Indies	95	1.10
B. & W. I. Blend		90
Mustard flour, fcy.		34
No. 1		22
West India Nutmeg		53
Paprika, Spanish		55
Pepper, Cayenne		35
Red No. 1		44
Black Malabar		13½
Black Lampong	12	13½
Pepper, Packers		15½

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1⅝ to 1½ in., 180 pack	@25
Domestic rounds, over 1½ in., 140 pack	@38
Export rounds, wide, over 1⅝ in.	@49
Export rounds, medium, 1⅝ to 1½ in.	33
Export rounds, narrow, 1⅝ in. under	34
No. 1 weasands	6
No. 2 weasands	4
No. 1 bungs	@18
No. 2 bungs	@12
Middle sewing, 1⅝ @ 2 in.	@65
Middles, select, wide, 2@2½ in.	@85
Middles, select, extra, 2½@2½ in.	@1.10
Middles, select, extra, 2½ in. & up	1.25@1.40
Dried or salted bladders, per piece:	
12-15-in. wide, flat	7½@ 9
10-12-in. wide, flat	4 @ 6½
8-10-in. wide, flat	2¾@ 3½
6- 8-in. wide, flat	2 @ 2¾
Hog casings:	
Extra narrow, 29 mm. & dn.	2.40
Narrow mediums, 29@32 mm.	2.40
Medium, 32@35 mm.	2.10
Medium, 35@38 mm.	1.80
Wide, 38@43 mm.	1.55@1.65
Extra wide, 43 mm.	1.45@1.60
Export bungs	@23
Large prime bungs	@20
Medium prime bungs	@14
Small prime bungs	@10
Middles, per set	@24

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.00	1.15
*Cominos seed	23	26
Mustard sd., fcy. yel.	25	..
American	15½	..
Marjoram, Chilean	24	29
Oregano	13	15

*Nominal.

OLEOMARGARINE

White domestic, vegetable	19
White animal fat	16½
Water churned pastry	15½
Milk churned pastry	18½
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	14.93
Raw soap stocks: Cents per lb. del'd in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast	3½
East	3⅝
Corn foots, basis 50% T.F.A. Midwest	3⅝
East	3½
Soybean foots, basis 50% T.F.A. Midwest and West Coast	3⅝
East	3½
Soybean oils, in tanks, f.o.b. mills, Midwest	11¾
Corn oil, in tanks, f.o.b. mills	12¾

Manufacturer to jobber prices, f.o.b.



30 Years' experience serving the meat packing industry

It is not surprising that Montgomery Elevator Company is first choice among leading meat packers and cold storage warehouses when elevator installations are contemplated. We understand the problems and needs of the industry — elevator equipment designed to do the job and built to withstand the chemical action of brine, blood, animal acids and vapors.

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-22.

MONTGOMERY Elevator COMPANY

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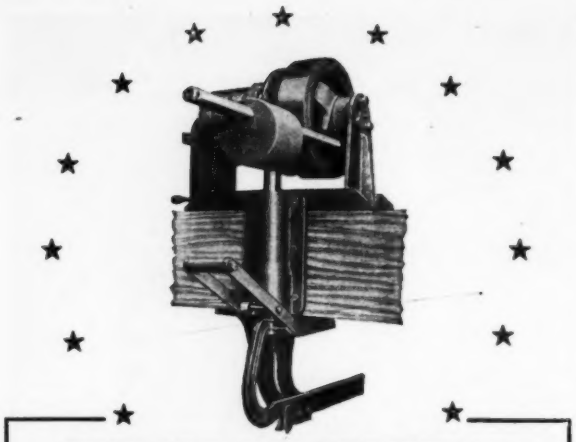
Branch Offices and Agents in Principal Cities

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	YES	NO	DON'T KNOW
Are you using the right grade?	☐	☐	☐
Are you using the right grain?	☐	☐	☐
Are you using the right amount?	☐	☐	☐

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your *individual* requirements. No obligation. Just write the Director, Technical Service Dept. IY-8.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



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MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, commercial	19
Steer, heifer, utility	17
Cow, commercial	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice	21¼
Steer hfr., tri., good	20½
Steer, hfr., tri., commercial	19¼
Steer, hfr., tri., utility	17¼
Steer, hfr., reg. chk., choice	24
Steer, hfr., reg. chk., good	22½
Steer, hfr., reg. chk., commercial	21¼
Steer, hfr., reg. chk., utility	18½

Above quot. include permitted add. for Zone 9, plus $1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice	25½
Steer, hfr., rib, good	24½
Steer, hfr., rib, commercial	22½
Steer, hfr., rib, utility	20
Steer, hfr., loin, choice	31
Steer, hfr., loin, good	29¼
Steer, hfr., loin, commercial	24½
Steer, hfr., loin, utility	21¼

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. dn.	25
Shoulders, regular	22
Butts, regular 3/8 lbs.	26½
Hams, regular, under 14 lbs.	23¾
Hams, skinned fresh, under 14 lbs.	25¾
Picnics, fresh, bone in	22
Pork trimmings, ex. lean	32
Pork trimmings, regular	19½
Spareribs, medium	15¼

	City
Pork loins, fr., 10/12 lbs.	26½
Shoulders, regular	23½
Butts, boneless, C. T.	32
Hams, regular, under 14 lbs.	23¾
Hams, sknd., under 14 lbs.	25¾
Picnics, bone in	23½
Pork trim, ex. lean	32
Pork trim., regular	19½
Spareribs, medium	16¾
Boston butts, 3/8 lbs.	28

*COOKED HAMS

Cooked hams, skin on, fatted, 8/down	43
Cooked hams, skinless, fatted, 8/down	46¼

*SMOKED MEATS

Reg. hams, under 14 lbs.	28
Reg. hams, 14/18 lbs.	27½
Reg. hams, over 18 lbs.	26½
Skd. hams, under 14 lbs.	30½
Skd. hams, 14/18 lbs.	30
Skd. hams, over 18 lbs.	29
Picnics, bone in	26½
Bacon, Western, 8/12 lbs.	36¼
Bacon, city, 8/12 lbs.	35
Beef tongues, light	31
Beef tongues, heavy	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., bd. on, lt. fat in.	
Oct. 3, under 80 lbs.	$21.50
81 to 99 lbs.	21.50
100 to 119 lbs.	20.51
120 to 136 lbs.	19.91
137 to 153 lbs.	19.04
154 to 171 lbs.	19.51
172 to 188 lbs.	19.37

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.	.2213
Good, 50@275 lbs.	.2113
Commercial, 50@275 lbs.	.1913
Utility, 50@275 lbs.	.1713

*Quot. are for zone 9 and include 50c for del. An additional ½c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice	27½
Lamb, good	25½
Lamb, commercial	23½
Mutton, good & choice	14½
Mutton, utility & cull	13½

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A	29½
Sweetbreads, beef, Type A	34½
Sweetbreads, veal, Type A	41½
Beef kidneys	12½
Lamb fries, per lb.	29½
Livers, beef, Type A	34½
Oxtails, under ¾ lb.	9½

Prices l. c. l. and loose basis for zone 9. For lots under 500 lbs., add $0.025.

BUTCHERS' FAT

Shop fat	$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended September 29, 1945, were reported as follows:

	Week Sept. 29	Previous week	Year ago
Cured meats, pounds	18,771,000	23,315,000	40,274,000
Fresh meats, pounds	38,786,000	31,003,000	54,467,000
Lard, pounds	3,256,000	2,923,000	10,838,000



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CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, OCT. 4, 1945

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	22¼	22¼
10-12	22¼	22¼
12-14	22¼	22¼
14-16	21½	21½

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	21½	21½
18-20	20½	20½
20-22	20½	20½

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	24¼	24¼
12-14	24¼	24¼
14-16	23½	23½
16-18	23½	23½
18-20	22½	22½
20-22	22½	22½
22-24	22½	22½
24-26	22½	22½
26-30	22½	22½
30/up	22½	22½

PICNICS

	Fresh or Frozen	S.P.
4- 6	20½	20½
6- 8	20½	20½
8-10	20½	20½
10-12	20½	20½
12-14	20½	20½

Short shank ½c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18	19
8-12	17½	18½
12-16	16	17
16-20	15½	16½
20-22	15	16

D. S. BELLIES

	Clear	Rib
18-20	15	15
20-25	15	15
25-30	15	15
30-35	15	15
35-40	15	15
40-50	15	15

GREEN AMERICAN BELLIES

16-20	14½
20-25	14½
25 and up	14½

FAT BACKS

	Green or Frozen	Cured
6- 8	11	11
8-10	11	11
10-12	11	11
12-14	11½	11½
14-16	11½	11½
16-18	12	12
18-20	12	12
20-25	12	12

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	11¼	11⅝
Clear plates...	10¼	10⅝
Jowl butts....	10¼	10⅝
Square jowls..	11⅝	12⅝

FUTURE PRICES

MONDAY, OCT. 1, THROUGH THURSDAY, OCT. 4, 1945

LARD	Open	High	Low	Close
May				13.47½n
July		No bids or offerings		
Sept.		No bids or offerings		

WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

	P. S. Lard Tierces	P. S. Lard Loose	Raw Leaf
Oct. 1	13.80b	12.80b	12.75n
Oct. 2	13.80b	12.80b	12.75n
Oct. 3	13.80b	12.80b	12.75n
Oct. 4	13.80b	12.80b	12.75n
Oct. 5	13.80b	12.80b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L.	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

CORRECT TRADE POINTS

In Amendment 67 to Second Revised Supplement 1 to RRO 16, OPA has corrected Trade Point Table 30 by providing that listed C grade beef cuts are transferable at zero point (by substituting the words "XX indicates listed cuts of D grade not transferable—listed C grade cuts transferable at 0 point value" for the words "XX indicates these items are not transferable").

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	$29.20
Blood, dried, 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	55.00
October shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15½ B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	$42.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

45/50% protein, unground $ 1.25

EASTERN FERTILIZER MARKETS

New York, Oct. 3, 1945

A few cars of dry rendered tankage were sold, at $1.25 per unit, f.o.b. New York, but no sales of blood or wet rendered tankage were reported. Some of the fertilizer chemicals have been withdrawn from allocation, effective October 1.



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AERO CONDENSER

PERMANENTLY INCREASES YOUR PRODUCTION CAPACITY!

Only the NIAGARA Aero CONDENSER has the "Duo-Pass" pre-cooling method that prevents scale deposits on condensing coils, assuring full capacity always—eliminating all the troubles caused by clogged-up, inefficient condensers.

The NIAGARA Aero CONDENSER, with coils that are always clean, uses the extra heat transfer of evaporation with outdoor air as the cooling medium to provide excess capacity, increasing your production in refrigerated products, effecting savings in power. The high cost of condensing water is also saved, quickly repaying the installation cost.

Write for descriptive Bulletin No. 91.

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NIAGARA

HUMIDIFYING • AIR ENGINEERING EQUIPMENT

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Supplies of both tallows and greases continue extremely thin and the buying side is always in search of product, even though there are strict inventory limitations. The greatest shortage, however, is of greases. Hog slaughter is at new low levels for the year which accounts for the scarcity of product. On the other hand, cattle kill continues to be rather liberal, but the extra production of tallows is readily absorbed as buyers take these offerings in place of greases. There was some relief for soap makers this week in the form of about 250,000 lbs. of off-condition lard offered by the government to soap makers. Bids for the product are to be placed before early next week. The government has placed a ceiling price of 11½c per lb. on the offerings. This is expected to satisfy some of the demand for other scarce items.

Almost every grade of tallow and grease appeared in the sales list this week, but volume as a whole was small. Grease sales included choice white at 8⅞c; A-white, 8¾c; B-white, 8½c, and yellow at 8⅜c. Sales of tallow included choice at 8¾c; special, 8½c; No. 1, 8⅜c, and lower grades at full maximums. All prices are f.o.b. shipping point.

NEATSFOOT OIL.—Only the small offerings holds this market on a nominal basis. Demand is light and some bids are lower, but trading is very limited.

STEARINE.—The market is bare of offerings and quotations are nominal.

OLEO OIL.—Nominal best describes this market as product is lacking.

GREASE OIL.—There is a steady trade in grease oils with prices showing practically no change from week to week. No. 1 grease oil is quoted at 14c; prime bringing, 15¼c, and acidless tallow oil, 13½c.

VEGETABLE OILS

The government is gradually terminating control orders on fats and oils and each week sees less restraint on the market. Regulations governing inventories of linseed oil were amended while all controls were removed from red oil, fatty acids and deliveries of stearic acids. The government also announced a 5 per cent increase in allotments of fats and oils to most industrial users. The increase was made possible, it was said, by the Department of Agriculture's allocation of an additional 22,000,000 lbs. of these products. The supplemental grant means bakers and cereal producers will receive in the last three months of this year 75 per cent of the fats and oils they used in the comparable 1942 period. The rate of use for pharmaceutical manufactures remains unchanged at 90 per cent of the base use. All other industrial users will receive 65 per cent. Meanwhile, the market was again on the quiet side due to lack of free offerings, but the undertone was good with demand broad.

SOYBEAN OIL.—There was light trading in soybean oil this week for delivery during the spring months of 1945. Buyers were asking for product for delivery during the final month of this year, but none was available. Full ceiling prices are quoted on all deliveries.

PEANUT OIL.—No reports of any action are heard in this market although demand is very broad. Crushers are holding down on offerings until new crop peanuts are available in larger supplies.

OLIVE OIL.—The market is devoid of offerings and little hope is held out for supplies for some time to come.

COTTONSEED OIL.—The futures market was again on the quiet side this week. Ceiling bids were placed on most deliveries, but no sales were reported. The spot market is also dull.

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BY-PRODUCTS MARKETS

Conditions in the by-products market are unchanged. All items are quoted at the ceiling with demand greater than offerings. A light movement is reported in dry rendered tankage and meat scraps.

Blood

	Unit Ammonia
Unground, loose	$5.52*

Digester Feed Tankage Materials

Unground, per unit ammonia	$5.53
Liquid stick, tank cars	2.65

Packinghouse Feeds

	Carlots, per ton
65% digester tankage, bulk	$76.33
60% digester tankage, bulk	71.04
55% digester tankage, bulk	65.98
50% digester tankage, bulk	60.28
45% digester tankage, bulk	54.93
50% meat, bone meal scraps, bulk	70.00
†Blood-meal	59.45*
Special steam bone-meal	50.00@55.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	$ 3.85@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
*55% protein or less	$1.35
*55 to 75% protein	1.35

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	$1.00*
Hide trimmings (green salted)	.90
Sinews and pizzles (green, salted)	.85
	Per ton
Cattle jaws, skulls and knuckles	$45.00
Pig skin scraps and trim, per lb.	7¼@7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	$26.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton	$ 60.00
Summer coil dried, per ton	35.00@37.50
Winter processed, black, lb.	9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

HIDES AND SKINS

New amendment postpones revocation of optional pricing of hides—Packer hide market active and cleaned up—Calf and kip clearing—Country hides slow but in stronger hands.

Chicago

PACKER HIDES.—While postponement of the effective date of Amendment 13 to the Hide Price Schedule insofar as the revocation of the optional method of salting and selling hides was concerned had been promised the trade last week, the local packers were inclined to await official notification before resuming trading in hides.

Amendment 14 to RPS 9 was released Tuesday morning to the press. This amendment permits contracts to be entered into at Table II (optional) prices until October 6, instead of September 25 as stated in Amendment 13; deliveries may be made at those prices until January 4, 1946 instead of December 24, 1945.

Distribution of the press release took another day. Therefore, trading in packer hides did not get under way until mid-week, when three packers started moving hides; the fourth packer went along next day. At the moment, all packers have cleared about all of their September hide production at ceiling prices, using the optional method of salting and pricing on the branded steers for the last time.

WPB and OPA officials stated late this week that they have not yet decided when to end shoe rationing; and that they hope to release the news suddenly without advance warning that might upset plans for proper distribution, indicating that the news will be withheld until the night before it becomes effective. There appears to be agreement that the end will come within 60 days, possibly November 1. WPB's Office of Civilian Requirements indicates they would recommend an end of shoe rationing on November 1 if reports now coming in show a monthly production of 30,000,000 pairs, at least 27,000,000 plus a definite upward trend.

Current trading permits expire October 6 and next permits are expected on October 29. In view of the announcement that WPB will be abolished November 3 and replaced by a new agency, Civilian Production Administration, it is likely some announcement will be made shortly regarding the future allocation of hides.

OUTSIDE SMALL PACKER.—The small packer market is rather closely sold up at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands. When packer trading was postponed, and it was indicated that there were many more orders for packer hides than could be filled from the stock available, tanners lost no time in entering the small packer market. Small packer bulls are more plentiful and slightly draggy in spots.

PACIFIC COAST.—The Pacific Coast market is also closely sold up at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, and there is further inquiry in this market for more hides, with indications some permits are unfilled.

FOREIGN WET SALTED HIDES.—The lack of any reported trading in the Argentine hide market last week was credited to the confused political situation in that country. While confirmation is lacking so far, sales of 22,500 Municipal and 15,300 frigorifico hides are reported to have been made early this week, in the usual proportion to Britain, the States and European countries.

COUNTRY HIDES.—The situation in the country hide market is reported as considerably improved insofar as unsold holdings are concerned, but buyers appear determined to enforce a differential under the ceiling in recognition of the poorer quality of take-off. Choice light average hides around 40 lb. avge. are salable at the all-weight ceiling of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less; however, such offerings are scarce and have been absorbed. Stock around 50/55 lb. avge., with a few renderers included, has moved at ½c to a cent under the ceiling, depending upon location, proportion of renderers, etc.; other lots of heavy stock are drawing bids around 1½c under the ceiling. Some of these hides have moved into strong hands, however, in anticipation of export business to Europe. There is no apparent disposition as yet to grade country hides into extremes, buffs, etc., but some traders feel that this may be done soon. Country bulls are more plentiful and a little draggy.

CALFSKINS.—At late mid-week, three of the local packers began moving their September production of calfskins and all packers will be cleaned up by the end of the week when permits expire. Market is strong at ceiling of 27c for heavies and 23½c for lights under 9½ lbs. and the bulk of sales are being made on New York selection. Packers indicate demand far exceeds the supply of all calf, kips and slunks.

City collectors cleared their holdings of calfskins previous week, with the bulk of sales reported on New York selection. On a per pound basis, market is strong at the top of 20½c for 8/10 lb. and 23c for 10/15 lb., outside cities same basis. Country calfskins sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are in demand at $1.43, selected.

KIPSKINS.—All packers are clearing their September kipskins at late mid-week. Market is strong at the maximum of 20c for 15-30 lb. natives, and 17½c for brands; aside from bookings to tanning accounts, the bulk of reported sales are on basis of New York selection.

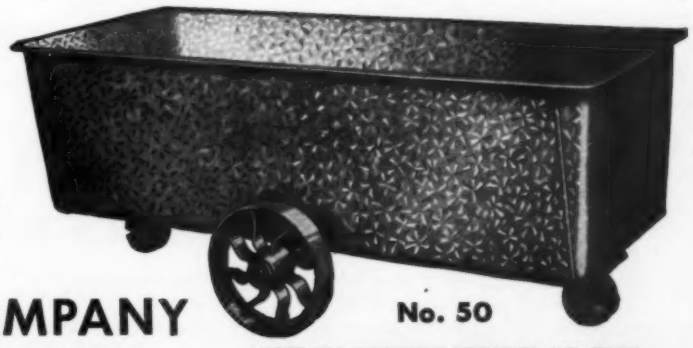
City kips are strong at 18c for 15-30 lb. natives and 17c for brands; market was cleaned up previous week, with a good part of trading on New York selection and pricing. Country kips sold at 16c, flat, f.o.b. shipping points.

Local packers cleared their slunks late this week at the ceiling of $1.10, flat, for regulars and 55c, flat, for hairless; supply short of demand.

SHEEPSKINS.—Packer shearlings continue to enjoy a good demand from mouton buyers, while production is in most cases running around 95 per cent No. 1's. Market quotable on the better class of offerings $2.10@2.15 for No. 1's, $1.10@1.20 for No. 2's, and 85@90c for No. 3's; total of seven cars reported

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in this range, with some less desirable No. 1's reported down to $2.00. Pickled skins are kept sold ahead, with an active demand, and market quotable $7.75@8.00 per dozen packer production. Packer wool pelts have been quoted around $2.60@2.75 per cwt. liveweight basis for westerns, and $2.40@2.55 for best section natives; several Iowa packers are scheduled to sell late this week. Supply is light as compared to last season and some think prices up to 10c over top of range may be realized.

New York

PACKER HIDES.—Movement in packer hides was resumed this week and all New York packers have cleared their September production at ceiling prices, with further inquiry reported.

CALFSKINS.—The New York collectors cleared most of their holdings previous week, moving 3-4's at $1.15, 4-5's $1.30, 5-7's $1.65, 7-9's $2.60, 9-12's $3.55, 12/17 kips $3.95, and 17 lb. up $4.35. The packer market was active at late mid-week, with a keen demand; 3-4's sold at $1.25, 4-5's $1.40, 5-7's $1.80, 7-9's $2.80, 9-12's $3.80, 12/17 kips $4.20, and 17 lb. up $4.60.

EASE TALLOW RESTRICTIONS

The Department of Agriculture this week in Amendment 8 to WFO 67, effective October 1, removed the requirement that non-soap manufacturing users of inedible tallow and grease must file certificates with their suppliers for preferential delivery of these fats. The action, in effect, eliminated the 50 per cent set aside for preferred buyers. All users will now be allowed to buy inedible tallow and grease on an equal basis, restricted only by the inventory limitations of WFO 67.

All certified orders and all certificates executed under Paragraph C of the order must be retained for at least two years and must be submitted to the assistant administrator upon request. All statements in the certifications are deemed to be representations made to the U. S. government, and no person shall rely on them who has cause to suspect they are incorrect.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading this week was probably at a new low level as hog marketings showed further declines. The few sales reported in the pork division are in part-car lots with quotations at full ceiling levels. All sales of beef and lard are at maximum prices with business light.

Cottonseed Oil

October 14.31b; December 14.31b; March 14.31b; May 14.00@14.20; July 14.20ax. Quiet.

CHICAGO PROVISION STOCKS

Marked declines were recorded in storage holdings of both meat and lard at Chicago during the month of September. Lard stocks declined to 6,568,680 lbs. from 8,325,497 lbs. a month earlier, while all meat stocks at the close of September were 16,573,280 lbs., compared with 22,826,451 lbs. a month earlier.

The decline in meat stocks during the month just closed was due to a marked drop in holdings of D.S. bellies. In fact, all D.S. meat stocks were well under the previous month. Stocks of various S.P meats showed mostly minor losses for the month.

	Sept. 31, '45, lbs.	Aug. 31, '45, lbs.	Sept. 31, '44, lbs.
All bbl. pk. bbls...	274	1,722	3,666
P.S. lard (a).....	447,780	1,400,795	6,740,912
P.S. lard (b).....	.....	.....	.....
Other lard	6,120,900	6,924,702	22,479,359
Total lard	6,568,680	8,325,497	29,220,271
D.S. cl. bellies (contract)	19,000	6,900	444,700
D.S. cl. bellies (other)	1,080,339	4,456,698	10,521,113
Total D.S. cl. bellies	1,099,339	4,463,598	10,965,813
D.S. rib bellies.....	.....	.....	.....
D.S. fat backs.....	1,344,243	2,390,511	4,474,046
S.P. regular hams.	512,701	692,978	1,120,098
S.P. skinned hams.	3,403,620	3,794,470	5,225,413
S.P. bellies	4,220,448	3,995,806	7,768,740
S.P. picnics, S.P. Bost. shldrs	624,302	763,761	909,064
Other cut meats...	5,368,627	6,725,327	8,140,920
Total all meats....	16,573,280	22,826,451	38,604,094

(a) Made since Oct. 1, 1944. (b) Made previous to Oct. 1, 1944.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

Meat Prices Will Hold Through 1945—USDA

Demand for meat this fall and winter, although reduced by decreases in noncivilian procurement and by a decline in civilian purchasing power, is expected to be sufficiently strong to support prices of most meats and meat animals near present levels the Department of Agriculture predicts. Marketings of both hogs and lambs are expected to be smaller than a year earlier, reflecting a 7 per cent decrease in the 1945 spring pig crop and a 3 per cent decrease in the lamb crop this year.

Hog prices probably will continue at ceilings, except for a possible temporary decline when marketings reach a seasonal peak in December or January. Prices of slaughter lambs, which have declined in recent weeks, probably will advance about seasonally in the winter and early spring. Government payments on slaughter lambs will be increased seasonally, hence feeder lamb prices may rise sharply this winter.

The supply of grain-fed cattle will be seasonally small in the fall and winter, and prices of such cattle probably will remain near present high levels. But with prospective large marketings of grass cattle and a material reduction in canned beef procurement compared with last year, prices of lower-grade cattle are likely to be considerably below a year earlier during this period.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Oct. 5, '45	Prev. week	Cor. week 1944
Hvy. nat. strs.	@15½	@15½	@15½
Hvy. Tex. strs.	@14½	@14½	@14½
Hvy. butt brnd'd strs...	@14½	@14½	@14½
Hvy. Col. strs.	@14	@14	@14
Ex-light Tex. strs.	@15	@15	@15
Brnd'd cows...	@14½	@14½	@14½
Hvy. nat. cows.	@15½	@15½	@15½
Lt. nat. cows..	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins 23½	@27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@17½
Slunks, reg.....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts....	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls.....	@11½	@11½	@11½
Brnd'd bulls...	@10½	@10½	@10½
Calfskins 20½	@23	20½ @23	20½ @23
Kips, nat.....	@18	@18	@18
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

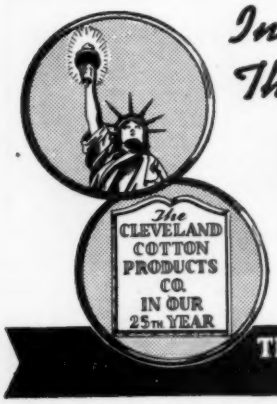
COUNTRY HIDES

Hvy strs.....14	@15	14½ @15		@15	
Hvy. cows.....14	@15	14½ @15		@15	
Buffs	@15		@15	@15	
Extremes	@15		@15	@15	
Bulls	@11½		@11½	@11½	
Calfskins 16	@18	16	@18	16	@18
Kipskins	@16		@16		@16
Horsehides 6.50	@8.00	6.50	@8.00	6.50	@7.50

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs..2.10	@2.15	2.10@2.15	1.25@1.40
Dry pelts.....25	@26	25½ @26	25½ @26



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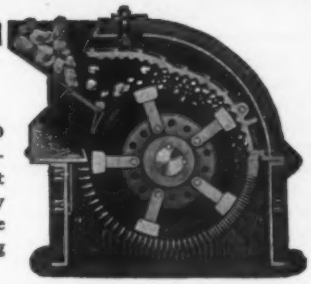
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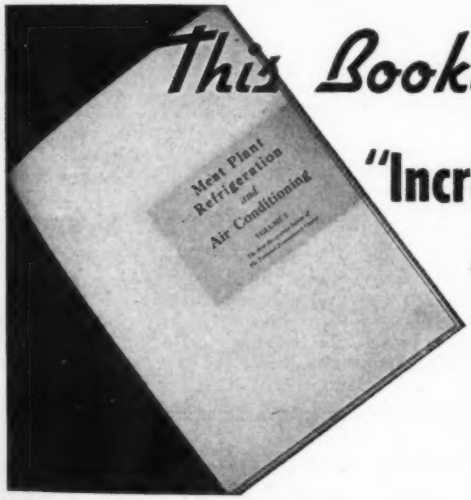
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LIVESTOCK MARKETS *Weekly Review*

LIVESTOCK WEIGHTS AND COSTS

Dressing yields and average dressed weights of inspected livestock were more favorable during August than for the same period of last year, a Department of Agriculture report reveals. At the same time, average costs of the various classes continued at extremely high levels with some figures near the highest point on record.

With practically all hogs selling at ceiling prices during August when marketings continued on the light side, average cost of swine to inspected packers for the month was $14.44, compared with $14.06 a year ago. This was a narrower spread than had existed during most of this year for prices were on the upgrade about this period last year.

Cattle also showed a high cost. All cattle showed an average cost of $12.33 for the month against $10.25 a year ago while the steer mark was $14.71 against $13.43 a year earlier. The average price on calves for the month was $12.67, compared with $11.28 a year earlier.

The only class to show a lower average cost was sheep and lambs with a price of $10.89 against $11.27 for the same month of last year.

The following table shows average cost of livestock during August, 1945, compared with a year ago:

	Aug., 1945	Aug., 1944
Cattle	$12.33	$10.25
Steers	14.71	13.43
Calves	12.67	11.28
Hogs	14.44	14.06
Sheep and lambs	10.89	11.27

All fat classes of livestock reflected favorable feed conditions and weights ran considerably heavier than last year. The August weight of all cattle last year was only 891.6 lbs. while this year it rose to 923.4 lbs. The same trend was seen in steers where the weight was 952.9 lbs. against 920.5 lbs. a year ago. The sharpest increase, however, was on hogs where the weight for August was 304.2 lbs. against 255.1 lbs. last year.

The following table shows average weights of livestock slaughtered under federal inspection, with comparisons:

	Aug., 1945 lbs.	Aug., 1944 lbs.
Cattle	923.4	891.6
Steers	952.9	920.5
Calves	241.2	248.6
Hogs	304.2	255.1
Sheep and lambs	93.2	86.0

Although slaughter of all classes was under the same time of last year, cash investments for livestock were large because of high costs. Cattle again called for the biggest cash outlay with $147,113,000 paid out against $122,388,000 last year. The hog total at $96,891,000 was down sharply from the $148,677,000 of last year. Investments for both sheep and lambs was down about $3,000,000 from a year ago.

The following table shows expenditures for livestock during August, 1945, compared with the same period of last year:

	Aug., 1945	Aug., 1944
Cattle	$147,113,000	$122,388,000
Calves	18,601,000	21,204,000
Hogs	96,891,000	148,677,000
Sheep and lambs	15,860,000	18,646,000

GIRL'S HAMPSHIRE TOPS IN JUNIOR MARKET HOG SHOW

Esther Meech, 17-year old Rock county, Wis., farm girl this week took top honors in the sixth annual Chicago Junior Market Hog Show. Her prize-winning hog was a 244-lb. Hampshire barrow. Esther also won first prize in the heavyweight pen of three showing.

Esther's champion hog sold for $1.25 per lb. to Swift and Company, a new high mark for the junior show. The 79 hogs to go through the auction ring brought an average of $28.60 per cwt., and their average weight was 234.3 lbs.

MORRELL NAMES NEW HEAD HOG BUYER AT SIOUX FALLS

Jack J. Mitchell has been named head hog buyer for John Morrell & Co. at its Sioux Falls plant. He succeeds N. H. Behrens, who retired October 1 after almost 29 years of service with the firm. Behrens had been head hog buyer since starting with the firm in 1916, and in that time 22,500,000 hogs have been purchased at the Sioux Falls plant



N. H. BEHRENS



J. J. MITCHELL

under his supervision at prices ranging from $3 to $23 per cwt.

Mitchell was first employed by Morrell in 1928 and purchased hogs at Worthington, Minn., before going to Sioux Falls in 1944. Prior to joining Morrell he spent three years at the public yards in Sioux Falls.

BRITISH MEAT IMPORTS

Imports of meats, including canned meats, into Great Britain during the first six months of 1945 totaled 652,352 tons, compared with 940,795 tons in the same period of 1944 and 703,919 tons during the first six months of 1938.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Oct. 4, 1945, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs):	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	$14.00-14.75	$14.70 only	.....	.....	.....
140-160 lbs.	14.50-14.75	14.70 only	$14.45 only	$13.90-14.50	$14.55 only
160-180 lbs.	14.75 only	14.70 only	14.45 only	14.25-14.50	14.55 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
330-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
Medium:					
160-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.35-14.55
SOWS:					
Good and Choice:					
270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
Good:					
400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
Medium:					
250-550 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.50-13.80
SLAUGHTER CATTLE, VEALERS, AND CALVES:					
STEERS, Choice:					
700- 900 lbs.	16.75-17.75	16.25-17.50	16.25-17.50	16.25-17.50	16.75-17.50
900-1100 lbs.	17.35-18.00	16.50-17.90	16.75-17.65	16.25-17.65	16.75-17.70
1100-1300 lbs.	17.40-18.00	16.75-17.90	16.75-17.65	16.50-17.65	16.75-17.70
1300-1500 lbs.	17.40-18.00	16.75-17.90	16.75-17.65	16.50-17.65	16.75-17.70
STEERS, Good:					
700- 900 lbs.	14.25-16.75	14.25-16.50	14.25-16.25	13.75-16.25	14.25-16.75
900-1100 lbs.	14.50-17.35	14.50-16.50	14.75-16.50	14.00-16.50	14.25-16.75
1100-1300 lbs.	14.75-17.40	14.50-16.75	14.75-16.75	14.25-16.50	14.25-16.75
1300-1500 lbs.	15.00-17.40	14.75-16.75	14.75-16.75	14.75-16.75	14.25-16.75
STEERS, Medium:					
700-1100 lbs.	11.25-14.50	12.00-14.50	11.75-14.50	12.25-14.25	11.00-14.25
1100-1300 lbs.	11.75-15.00	12.25-14.75	12.25-14.75	12.75-14.25	11.00-14.25
STEERS, Common:					
700-1100 lbs.	9.75-11.50	10.00-12.25	10.00-11.75	10.00-12.00	9.00-11.00
HEIFERS, Choice:					
600- 800 lbs.	16.50-17.35	16.00-17.50	16.00-17.25	16.00-17.25	15.50-17.00
800-1000 lbs.	16.75-17.75	16.00-17.50	16.25-17.50	16.00-17.50	15.50-17.50
HEIFERS, Good:					
600- 800 lbs.	13.50-16.50	14.00-16.00	14.50-16.00	13.50-16.00	13.00-15.50
800-1000 lbs.	13.75-16.75	14.00-16.00	14.75-16.25	13.75-16.00	13.00-15.50
HEIFERS, Medium:					
500- 900 lbs.	10.50-13.50	10.50-14.00	10.50-14.50	10.00-13.25	10.50-13.00
HEIFERS, Common:					
500- 900 lbs.	9.00-10.50	8.50-10.50	9.00-10.50	8.50-10.00	8.50-10.50
COWS, All Weights:					
Good	12.75-13.75	11.75-13.00	11.75-13.25	11.50-13.25	10.75-13.25
Medium	11.50-12.75	9.75-11.75	10.50-11.75	10.25-11.50	9.25-10.75
Cutter & com.	7.75-11.50	7.25- 9.75	7.50-10.50	7.50-10.25	7.00- 9.25
Canner	7.00- 7.75	6.00- 7.25	6.50- 7.50	5.75- 7.50	6.00- 7.00
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	12.00-13.50	11.75-12.75	12.25-13.25	11.25-12.25	12.00-13.00
Sausage, good	11.50-12.25	11.00-11.75	11.50-12.25	10.50-11.25	10.50-11.50
Sausage, medium	10.25-11.50	10.00-11.00	10.50-11.50	9.50-10.50	9.50-10.50
Sausage, cut. & com.	8.75-10.25	7.50-10.00	8.25-10.50	7.50- 9.50	7.00- 9.50
VEALERS:					
Good & choice	13.50-15.00	12.50-16.00	12.50-14.50	12.00-14.00	13.00-14.50
Com. & med.	8.50-13.50	9.00-12.50	9.00-12.50	9.50-12.00	8.50-13.00
Cull	7.00- 8.50	6.00- 9.00	7.00- 9.00	6.50- 9.50	6.00- 8.50
CALVES:					
Good & choice	12.00-13.50	12.00-14.00	12.00-14.00	11.00-13.50	11.00-13.50
Com. & med.	8.00-12.00	9.50-12.00	9.00-12.00	9.00-11.00	8.00-11.00
Cull	7.00- 8.00	6.50- 9.50	7.00- 9.00	6.50- 9.00	6.00- 8.00
SLAUGHTER LAMBS AND SHEEP:					
LAMBS:					
Good & choice	14.25-14.50	13.50-14.35	13.25-13.85	13.00-13.75	13.50-14.00
Med. & good	12.25-14.00	12.00-13.25	11.50-13.00	11.75-12.75	10.75-13.25
Common	10.50-11.50	10.00-11.50	9.50-11.00	10.00-11.50	9.50-10.50
YLG. WETHERS:					
Good & choice	11.50-12.00	.....	.....	11.00-11.75	11.25-12.00
Med. & good	10.25-11.25	.....	.....	9.75-10.75	9.50-11.00
EWES:					
Good & choice	5.75- 6.25	5.50- 6.00	5.00- 5.50	5.25- 5.75	5.25- 6.00
Com. & med.	4.75- 5.75	4.00- 5.50	4.00- 5.00	4.25- 5.00	4.00- 5.00

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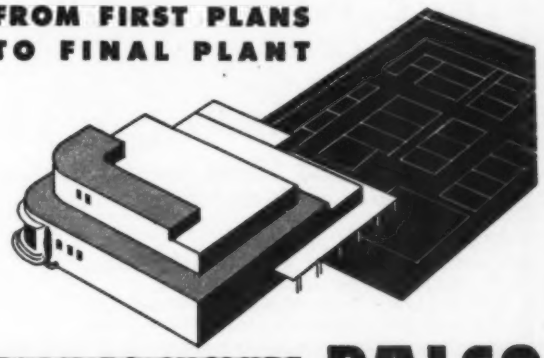
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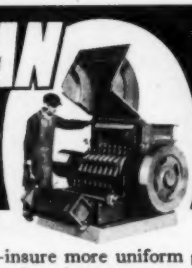
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NEW YORK BUENOS AIRES CHICAGO AUSTRALIA LONDON WELLINGTON

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughterers at 15 centers for the week ended September 29, 1945.

CATTLE

	Week ended Sept. 29	Prev. week	Cor. week, 1944
Chicago†	24,206	23,255	18,967
Kansas City	28,857	28,738	24,853
Omaha*	26,055	23,066	26,040
East St. Louis	15,175	16,162	...
St. Joseph	14,734	15,177	15,271
Sioux City	10,332	9,487	10,945
Wichita*	...	6,786	5,592
Philadelphia	3,323	3,031	2,355
Indianapolis	2,632	2,441	1,776
New York & Jersey City	12,497	11,573	11,929
Okla. City*	15,204	18,808	18,701
Cincinnati	5,920	5,400	6,414
Denver	8,517	8,991	13,793
St. Paul	16,038	15,909	17,856
Milwaukee	4,764	3,842	4,301
Total	188,254	192,666	178,793

*Cattle and calves.

HOGS

Chicago	46,408	46,662	82,934
Kansas City	11,271	14,687	31,496
Omaha	12,777	16,881	31,129
East St. Louis[1]	24,226	25,009	70,130
St. Joseph	6,144	6,702	18,069
Sioux City	8,911	13,810	17,955
Wichita	...	1,473	4,707
Philadelphia	5,234	6,682	11,778
Indianapolis	14,002	13,586	25,005
New York & Jersey City	25,755	28,881	49,480
Okla. City	3,949	3,074	8,170
Cincinnati	9,311	9,238	16,011
Denver	6,038	5,556	13,827
St. Paul	6,656	2,642	19,531
Milwaukee	3,649	3,141	7,306
Total	184,331	198,024	407,528

[1]Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago†	8,942	8,117	15,759
Kansas City	24,431	24,481	37,458
Omaha	36,095	35,009	43,143
East St. Louis	7,542	10,825	...
St. Joseph	12,224	14,398	19,450
Sioux City	13,378	13,152	20,851
Wichita	...	1,855	1,518
Philadelphia	4,473	3,650	3,620
Indianapolis	1,956	2,769	3,798
New York & Jersey City	50,433	39,949	57,555
Okla. City	4,334	4,252	3,959
Cincinnati	799	688	745
Denver	20,890	14,396	25,300
St. Paul	13,216	15,403	24,682
Milwaukee	942	1,776	618
Total	199,655	190,700	258,843

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Oct. 1., 1945:

CATTLE:
Steers, gd. & ch.....$18.00@18.50
Steers, med. & gd..... 16.00@17.50
Cows, com. & med.... 9.50@11.00
Cows, can. & cut..... 6.50@ 9.00
Bulls, com. & gd..... 9.00@11.00

CALVES:
Vealers, gd. & ch.....$18.00@18.60
Vealers, com. to gd... 12.00@16.50

HOGS:
Gd. & ch.....nom.

LAMBS:
Lambs, gd. & ch.....$15.50@16.25
Ewes, med. to gd..... 7.00@ 8.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Sept. 29, 1945:

	Cattle	Calves	Hogs*	Sheep
Salable	637	524	283	1,070
Total (incl. directs)	8,239	9,478	13,735	43,798
Previous week:				
Salable	532	773	325	907
Directs incl.	6,087	9,480	14,271	34,797

*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 29 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Sept. 29	392,000	168,000	467,000
Sept. 22	378,000	181,000	432,000
1944	386,000	373,000	666,000
1943	401,000	515,000	602,000
1942	366,000	358,000	661,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Sept. 29	141,000
Sept. 22	156,000
1944	302,000
1943	396,000
1942	280,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Sept. 29	285,000	105,000	227,000
Sept. 22	267,000	118,000	225,000
1944	278,000	239,000	330,000
1943	278,000	330,000	412,000
1942	252,000	214,000	297,000

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Oct. 4,—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

Hogs, good to choice:
160-180 lb.....$13.50@14.45
180-240 lb..... 14.20@14.45
240-330 lb..... 14.20@14.45
330-360 lb..... 14.20@14.45

Sows:
270-360 lb.....$13.45@13.70
400-550 lb..... 13.45@13.70

Receipt of hogs at Corn Belt markets for the week ended Oct. 4 were as follows:

	This week	Same day last wk.
Sept. 28	12,800	14,300
Sept. 29	13,100	12,800
Oct. 1	19,700	15,900
Oct. 2	14,100	11,700
Oct. 3	14,900	15,200
Oct. 4	18,200	14,400

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during Aug., 1945, bought at stockyards and direct, as reported by USDA.

	Aug., 1945 Per-cent	July, 1945 Per-cent	Aug., 1944 Per cent
Cattle—			
Stockyards	78.6	76.0	78.0
Other	21.4	24.0	22.0
Calves—			
Stockyards	66.7	64.0	67.0
Other	33.3	36.0	33.0
Hogs—			
Stockyards	40.0	34.6	47.6
Other	60.0	65.4	52.4
Sheep and lambs—			
Stockyards	62.5	62.2	63.5
Other	37.5	37.8	36.5

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 29, 1945, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,339 hogs; Swift, 113 hogs and 606 shippers; Wilson, 858 hogs; Western, 421 hogs; Agar, 899 hogs; Shippers, 3,226 hogs; Others, 10,631 hogs.

Total: 24,206 cattle; 2,760 calves; 17,497 hogs; 8,942 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,035	1,817	480	5,279
Cudahy	4,652	1,497	333	6,732
Swift	5,441	2,623	390	6,042
Wilson	3,235	1,132	331	1,422
Campbell	2,052	...	...	...
Others	15,540	1,418	1,338	9,523
Total	35,975	8,487	2,872	28,998

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	7,327	1,636	5,656
Cudahy	4,737	1,212	5,281
Swift	5,809	1,031	4,425
Wilson	2,122	1,033	1,401
Independent	...	489	...
Others	...	2,420	...

Cattle and calves: Nebraska, 211; Eagle, 62; Greater Omaha, 146; Hoffman, 62; Rothschild, 424; Roth, 189; South Omaha, 1,690; Merchants, 38.

Total: 22,826 cattle and calves; 7,841 hogs and 16,763 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,786	2,184	1,885	3,562
Swift	5,377	5,115	1,412	3,596
Hunter	1,534	...	1,423	434
Krey	...	...	330	...
Heil	...	...	518	...
Laclede	...	...	822	...
Sieloff	...	...	306	...
Others	4,478	328	1,449	...
Shippers	10,197	2,730	5,496	1,277
Total	25,372	10,357	13,641	8,869

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,958	1,538	1,763	5,250
Armour	5,055	1,088	1,328	2,808
Others	3,566	379	750	2,006
Total	13,579	4,005	3,841	10,064

Not including 376 cattle, 533 calves, 2,921 hogs and 4,166 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,785	165	2,552	1,278
Armour	4,028	276	2,642	2,747
Swift	2,275	182	1,556	1,927
Others	472	...	...	...
Shippers	14,247	...	2,006	963
Total	24,807	623	8,756	6,915

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,952	3,343	332	756
Wilson	3,870	3,481	257	715
Others	429	...	551	...
Total	8,251	6,824	1,140	1,471

Not including 129 cattle, 2,809 hogs and 2,863 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	420
Kahn's	572	36	2,173	...
Lorey	...	...	402	...
Meyer	13	...	2,063	...
Schlachter	372	24	...	13
Schroth	95	...	2,053	...
National	255	...	...	...
Others	2,565	972	755	345
Shippers	121	165	1,931	2,692
Total	3,993	1,197	9,377	3,470

Not including 2,578 cattle and 682 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	3,720	7,523	61	18,282
Swift	3,838	8,246	97	17,065
Blue Bonnet	382	15	...	...
City	1,388	114	35	...
Rosenthal	249	25	37	...
Total	9,377	15,923	230	35,347

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,103	529	2,121	30,530
Swift	1,507	244	1,968	25,416
Cudahy	1,074	230	1,074	4,934
Others	3,185	287	676	30,764
Total	6,869	1,292	5,839	91,644

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,574	2,667	2,825	4,884
Cudahy	1,151	978	...	1,499
Swift	5,533	3,876	3,831	6,833
Others	8,723	1,274	...	...
Total	17,981	8,795	6,656	13,216

TOTAL PACKER PURCHASES

	Week ended Sept. 29	Prev. week	Cor. week, 1944
Cattle	193,436	204,476	195,286
Hogs	77,680	82,109	205,414
Sheep	225,699	226,259	244,989

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 27	5,358	755	8,222	9,241
Sept. 28	2,556	346	5,663	3,229
Sept. 29	1,273	265	2,444	3,525
Oct. 1	18,087	1,881	6,391	8,774
Oct. 2	6,797	811	10,107	7,793
Oct. 3	10,500	800	9,500	5,500
*Wk. so far	35,384	3,492	25,998	22,067
Wk. ago	45,803	4,412	24,854	18,368
1944	41,682	4,178	41,934	23,816
1943	38,371	2,487	29,129	43,537

*Including 892 cattle, 605 calves, 12,799 hogs and 15,001 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 27	3,322	382	549	1,232
Sept. 28	1,715	175	653	603
Sept. 29	620	...	...	254
Oct. 1	4,989	227	402	1,248
Oct. 2	3,703	387	982	771
Oct. 3	4,000	200	1,000	600
Wk. so far	12,692	814	2,384	2,619
Wk. ago	15,895	811	2,024	3,602
1944	13,483	483	1,622	2,838
1943	14,604	342	1,990	5,225

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Oct. 4, 1945:

	Week ended Oct. 4	Prev. week
Packers' purch.	15,704	14,984
Shippers' purch.	3,520	3,233
Total	19,224	18,217

PACIFIC COAST LIVESTOCK

Receipts for five days ended September 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,211	1,920	1,529	442
San Francisco	3,165	620	580	2,750
Portland	1,250	200	1,100	4,000

FAT ORDERS ENDED

Five war food orders covering the distribution and use of fats and oils have been terminated, effective October 1, the Department of Agriculture announced. The terminated orders are: WFO 53, covering red oil deliveries; WFO 87, controlling fatty acid inventories; WFO 129, stearic acid deliveries; WFO 136, tall oil deliveries, and WFO 137, castor oil allocations.

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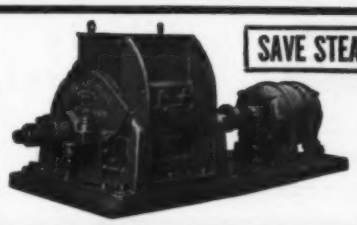
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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Sept. 29, 1945....	7,468	2,606	1,459
	Week previous	7,001	2,627	1,307
	Same week year ago.....	5,256	1,750	446
COWS, carcass	Week ending Sept. 29, 1945....	3,121	2,969	2,065
	Week previous	3,655	2,389	1,429
	Same week year ago.....	2,680	2,039	1,716
BULLS, carcass	Week ending Sept. 29, 1945....	268	9	84
	Week previous	573	24	188
	Same week year ago.....	401	189	278
VEAL, carcass	Week ending Sept. 29, 1945....	14,927	1,521	891
	Week previous	10,821	1,691	955
	Same week year ago.....	9,853	1,621	746
LAMB, carcass	Week ending Sept. 29, 1945....	19,772	6,782	7,008
	Week previous	17,840	6,540	8,562
	Same week year ago.....	25,008	10,691	14,006
MUTTON, carcass	Week ending Sept. 29, 1945....	8,610	1,340	2,250
	Week previous	8,771	2,468	3,113
	Same week year ago.....	3,270	1,755	4,092
PORK CUTS, lbs.	Week ending Sept. 29, 1945....	969,524	297,636	677,807
	Week previous	884,402	290,560	90,735
	Same week year ago.....	1,308,104	331,156	61,611
BEEF CUTS, lbs.	Week ending Sept. 29, 1945....	460,619	...	...
	Week previous	434,963	...	...
	Same week year ago.....	337,870	...	...

LOCAL SLAUGHTERS

CATTLE, head	Week ending Sept. 29, 1945....	12,597	3,323	...
	Week previous	11,615	3,031	...
	Same week year ago.....	12,351	2,293	...
CALVES, head	Week ending Sept. 29, 1945....	10,281	1,824	...
	Week previous	10,066	2,000	...
	Same week year ago.....	15,516	2,586	...
HOGS, head	Week ending Sept. 29, 1945....	25,755	5,234	...
	Week previous	28,881	6,682	...
	Same week year ago.....	52,115	12,526	...
SHEEP, head	Week ending Sept. 29, 1945....	50,433	4,473	...
	Week previous	40,949	3,650	...
	Same week year ago.....	56,744	3,585	...

Country dressed product at New York totaled 2,807 veal, 1 hog and 406 lambs. Previous week 2,634 veal, no hogs and 190 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter totals at 32 centers for the week ended September 29 revealed that only slaughter of cattle held a margin over totals for the same period a year ago. However, processing of cattle, calves and sheep was on a larger scale than for the previous week.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City.....	12,497	10,281	25,755	50,433
Baltimore, Philadelphia	5,635	1,010	11,347	3,499
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	13,769	2,897	33,507	6,995
Chicago, Elburn	33,084	8,160	46,408	43,962
St. Paul-Wisconsin Group[1].....	26,818	20,045	37,111	24,123
St. Louis Area[2].....	19,790	15,881	24,226	16,661
Sioux City	10,332	1,743	8,911	12,378
Omaha	23,546	2,509	12,777	36,095
Kansas City	28,857	14,212	11,271	24,631
Iowa & So. Minn.[3].....	13,247	5,873	72,849	36,635
SOUTHEAST[4]	11,332	8,438	5,366	.....
SOUTH CENTRAL WEST[5].....	35,100	26,640	15,475	43,916
ROCKY MOUNTAIN[6]	7,427	1,473	6,364	16,054
PACIFIC[7]	20,300	4,261	13,711	53,388
Total	261,734	123,423	325,078	373,395
Total prev. week.....	260,681	121,316	342,661	353,821
Total last year.....	253,647	147,167	658,204	438,198

[1]Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. [2]Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. [3]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [4]Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [5]Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. [6]Includes Denver, Colo., Ogden, and Salt Lake, Utah. [7]Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Sheep
Week ended Sept. 28.....	4,700	2,956	3,451	0
Last week	4,197	2,920	5,193	422
Last year	3,102	2,284	11,096	0

CLASSIFIED ADVERTISEMENTS

Undisplayed: set solid. Minimum 20 words $3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words $2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: $7.50 per inch. 10% discount for 3 or more insertions.

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Position Wanted

Twelve years in charge of small slaughtering and meat packing company office. Ten years senior in charge, New York C.P.A. Firm. Experienced organizer and cost analyst. Detailed reports and taxes. Worker. Used to detail and general management. For interview write Box W-288, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

MANAGER OR SUPERINTENDENT: 18 years' practical and business experience in all departments, including cattle and hog buying; capable, efficient and responsible, with an excellent proven record. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER: Ten years' successful experience buying for large independent packer. Age 35, married. Can furnish the best of references. Address Box W-293, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER: Full charge bookkeeper, 10 years' meat packing. Thoroughly experienced all phases, costs, payrolls, taxes. W-274, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Help Wanted

WANTED: Assistant to chief engineer of a food packing and canning company operating in the east and middlewest. Must have practical knowledge of building construction, refrigeration and power plant practice. Technical graduate with several years' practical experience in meat packing and dairy industries preferred. Position offers permanent employment with excellent prospects. In applying give vital statistics and full details of education, employment and activities to date, also expected starting salary. Replies considered confidential. Interview will be arranged if application shows your meet our requirements. W-289, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Man For Packaging Development

wanted by progressive midwest manufacturer of food packaging materials, which has established development facilities, to do technical, or field service work in the packing industry on the development of new, and improved packaging materials for the industry. Should know meat products, their production, and packaging problems. Ability to do contact work with prospective customers essential. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hide Cellar Supervisor

Medium sized California packing plant wants experienced hide cellar supervisor. Understanding of modern curing methods, packer take-off, settling of grubs and tare necessary. Must be capable of delivering quality hides with minimum curing shrinks, and have good understanding of costs and handling of men. Excellent opportunity for service man desiring to locate on West coast. Reply giving past experience, age, references, and salary requirements. W-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Slaughterhouse Manager

Opportunity for man able to take full charge of all operations, including buying livestock and sales. Eastern seaboard federally inspected plant. Capacity 150 cattle weekly. Will consider selling outright, or part interest, to right party with nominal investment. All details confidential. State experience, references, when available, and salary desired. W-291, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Foreman for small sized eastern firm. Thoroughly experienced in sausage manufacture. To take complete charge of shop. Excellent salary. Polish speaking preferred, but not necessary. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WORKING FOREMAN WANTED: For a medium size packing plant in central New York state. Must be sausage maker, have knowledge of slaughtering, cutting, curing, and general packing house operation. Excellent opportunity for aggressive young man. State experience, and salary wanted. References. W-292, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Superintendent Wanted

For small packing plant, located in midwest. Must know all operations, including livestock buying. In reply state qualifications, references and past experience. W-278, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Established firm wants single man under 40 to sell seasonings, cures, binders, etc. in Ohio, Michigan, Indiana territory. Must have car and following. One hundred and twenty-five dollars a week drawing account against commissions. Present sales offset drawing account. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: M I D hog and cattle killing plant, midwest. Familiar all manufacturing operations, including canning, also all by-products. Must be thoroughly experienced and able to handle help. Give full details of experience and salary expected. W-276, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COST ACCOUNTANT: Wanted by a leading Michigan sausage manufacturer. Must be familiar with cost and departmental accounting. Excellent opportunity, permanent position to the right person. State age, qualifications and salary expected. W-277, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant general manager. Excellent opportunity with a medium size packing company. Requires thorough knowledge of productions, costs and sales. Give details, experience, qualifications, age and salary expected. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CHEMIST: Wanted chemist, fats, oils, proteins production control and research. State age, qualifications, references, salary desired. Plant located in Detroit, Michigan. W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: Several desirable territories open. Manufacturer quality curing materials, spices and seasonings, offers excellent arrangement with productive salesmen. W-281, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXCELLENT OPPORTUNITY: For A-1 sausage maker foreman who thoroughly understands curing and processing hams, bacon, sausage and meat specialties, and can handle help. W-271, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Working sausage foreman for small packing plant located in central Ohio. Must know all divisions and how to handle other help. Also one boner for beef and pork. W-269, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted and for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4'x12' mechanical cooker; 1-#41 meat grinder; 1-2?7 Buffalo silent cutter; 1-Brecht 200 lb. sausage stuffer; 1-Creasy #55 and 1-Victor #3 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

WANTED: Large used gut hasher and washer. State condition, location and price. Write Box W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted and for Sale

New & Used Equipment For Sale

New or used ham and loaf molds. Metal case thermometers (steam or water); #52 Enterprise meat grinder; 50# sausage stuffer (water pressure); U. S. electric Stacker slicing machine; track scales (new or used); 1½ ton electric hoist (Shaw box); 100 ton hydraulic press; small hand hydraulic crackling press; Boss casing cleaning machines; 3-5-25 H.P. 3 phase motors; storage tanks, ham trees, sausage cages, trolleys, gambrels, tracks, hangers, smoke doors, etc. Chas. Abrams, 68 N. 2nd St., Philadelphia Pa., Phone Walnut 6685.

FOR SALE: One new H-15 Bliss box stitcher complete with 110 volt, 60 cycle, single phase A.C. motor and equipment. Eckert Packing Company, Defiance, Ohio.

FOR SALE: Hottmann cutter and grinder, No. 4 with 40 H.P. Torque motor. In A-1 condition. Columbus Pipe and Equipment Co., 773 Markison Ave., Columbus, Ohio.

FOR SALE: Rebuilt motor, 20 H.P., 60 cycle, 900 R.P.M., 3 phase, 220 volts. Sugardale Provision Company, Wm. L. Lavin, Box 310, Canton, Ohio.

Plants Wanted and for Sale

Rendering Plant For Sale

New modern 2-cooker dry rendering plant fully equipped. Good volume of dead stock and butcher scraps available. FS-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

Management Consulting Service

Cost and profit analysis
Buying and yield controls
Standard costs
Time study—wage incentives
Job evalution—wage problems
Wide experience in meat packing industry. Confidential inquiries invited.
Box W-294,
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Pork Packers Attention

Progressive sausage manufacturer with wide distribution has post-war plans that include aggressive selling of smoked and canned meats under our label. We are interested in a connection that will be dependable and one that can give us a consistently good product at a competitive price. We will guarantee minimum quantities and give an estimate of maximum requirements. We will guarantee any investment in tags, labels, cans, etc. For further particulars and interview regarding details, address box W-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

MARTIN PACKING CO.

127 Belmont Ave., Newark 3, N. J.

Green Hog Gut Runners

Wanted in any quantity for processing. Will pay best market prices for spot shipments or contracts. Bobsin Casing Co., 941 W. 37th St., Chicago 9, Ill.

BROKER who has sold to meat jobbers for 25 years wants beef and pork shipper. Address L. B. Nichols, 423 Miners Bank Bldg., Wilkes-Barre, Pa.

Meat and Gravy

One of the most oft-told tales of the meat industry has been questioned by the *Meat Trades Journal* of Australia which in a recent issue says: "The word 'sirloin' is popularly supposed to have received its name by being 'knighted' by King Charles II at Friday hall. It has been recorded that upon the Merry Monarch's return from the Epping forest, he beheld with delight a huge loin of beef smoking upon the table. 'A noble joint!' exclaimed the king. 'By St. George, it shall have a title.' Then, drawing his sword, he raised it above the meat and exclaimed with mock dignity, "Loin, we dub thee knight; henceforth, be Sir Loin.' Alas for the ingenuity of the inventor of the story. The plain facts of philology are against him, as the word 'surloyn,' being found in Middle English in the Fifteenth century, is derived from the old French 'surlonge' (Fourteenth century), meaning 'sur,' above, and 'longe,' loin." Thus is another popular myth exploded in these days when no tradition is sacred.

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Production pays dividends, but the lack of production might prove rather costly, it would appear from a case being tried in the Circuit court in Detroit. It developed that a pair of well-known brothers invested about $37,000 dollars in three boars, 40 sows and 250 gilts with the idea of having pigs, pigs and more pigs. But before the hogs were put on the production line they were given a test for Bang's disease, and it was found that it was prevalent in the herd, making them worthless for breeding. So, boars like Roll Your Own at $5,000 and Golden Roller at $3,600, along with their harem consisting of such fine females as Lady Commander, Miss Victory, Pay Girl, No Boy Lady, etc., who cost $500 per head, had to be turned into pork chops at a measly $50 per. The brothers figure their reputation was damaged to the extent of $63,000 and also they want their original investment back. The judge continued the case in order to get more information.

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Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

It was not so very long ago (February 1, 1930) that THE NATIONAL PROVISIONER advanced the belief: "The principal reason the packer does not sell his lard to advantage is because he has not acquired the merchandising art in which his competitor in the vegetable shortening field is so proficient. He will be in much the same position with his beef fats if he does not improve his merchandising practices. As long as hogs and beef cattle are produced, just so long there will be pork fat and beef fat to be turned into lard and oleo oil. Out of each of these raw materials a superior shortening can be made. All that is needed is to merchandise that shortening." The Provisioner also pointed out the following contrast: "Talk to any meat packer, and you will find that he is interested in anything that will reduce the cost of his lard production. . . . Talk to any high class vegetable shortening manufacturer and you will learn he is interested in anything that will improve the quality of his product, regardless of cost. . . . This is one of the reasons why packer fats go begging, and why vegetable shortening has attained its present high position."

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Adler Co., The....57
Alco Valve Company....25
Allbright-Nell Co., The....42, 46
Allegheny-Ludlum Steel Corporation....30
Aluminum Cooking Utensil Company....14, 15
American Can Company....12
Anchor Hocking Glass Corp....9
Armour and Company....16
Aromix Corporation....40

Best & Donovan....37

Cahn, Fred C....57
Central Livestock Order Buying Company....56
Cincinnati Butchers' Supply Co., The....50
Cincinnati Cotton Products Co....40
Cleveland Cotton Products Co., The....54
Corn Products Sales Company....6
Cyclotherm Corporation....4

Daniels Manufacturing Co....29
Diamond Crystal Salt Co....49
Diamond Iron Works, Inc....55
Dodge Division, Chrysler Corporation....41
Dupps, John J., Co....11

Fearn Laboratories, Inc....First Cover
Felin, John J., & Co., Inc....60
Fleishel Lumber Company....58
Fuller Brush Company....43

Gair, Robert Co., Inc....8
Girdler Corporation, The....34
Goodyear Tire & Rubber Co., Inc....7
Griffith Laboratories, The....Third Cover
Grueskin, E. N., Co....60

Ham Boiler Corporation....58
Hummel & Downing Company....33
Hunter Packing Company....59
Hygrade Food Products Corp....59

Industrial Chemical Sales Div., West Virginia Pulp & Paper Co....37
Inland Steel Container Co....32

James, E. G., Company....53
Jamison Cold Storage Door Co....45

Kahn's, E., Sons Co., The....58
Kennett-Murray & Co....56
Edward Kohn Company....55
Kold-Hold Manufacturing Co....46

Legg, A. C., Packing Company, Inc....42
Lehigh Safety Shoe Company....3
Levi, Berth, & Company....58

Mayer, H. J., & Sons Co....35
McMurray, L. H....56
Meyercord Co., The....13
Mitts & Merrill....39
Montgomery Elevator Company....49
Morrell, John, & Co....42

Niagara Blower Co....51

Pacific Lumber Company, The....57
Peters Machinery Company....42
Philadelphia Boneless Beef Co., Inc....60
Pittsburgh-Erie Saw Corporation....44
Pliofilm....7

Rapids-Standard Company, Inc....48
Rath Packing Co....60
Reynolds Electric Co....44
Robbins & Myers, Inc....46

Smith's, John E., Sons Company....Second Cover
Specialty Manufacturers Sales Co....40
Stange, Wm. J., Co....5
Stedman's Foundry & Machine Works....52
Steelcote Manufacturing Co....22
Stevenson Cold Storage Door Co....45
Swift & Company....Fourth Cover

Taylor Instrument Companies....10

Vegetable Juices, Inc....36
Vogt, F. G., & Sons, Inc....60

Westinghouse Electric Corporation....38
Wilmington Provision Co....60
Wilson & Co....35
Winger Manufacturing Co., Inc....58
Worcester Salt Company....24

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